

762nd RADAR SQUADRON

WIVES' CLUB

COOKBOOK


*We would like to share some of the many
recipes we all love. We truly hope you
enjoy them as we have.*

Copyright © 1980

By

COOKBOOK PUBLISHERS, INC.
13550 W. 108th Street
Lenexa, Kansas 66212

All rights reserved. No part of this publication may be reproduced or transmitted in any form by any means, electronic or mechanical, including photocopy, recording, or any information storage or retrieval system, without permission in writing from the publisher, except by a reviewer who wishes to quote brief passages in connection with a review written for inclusion in a magazine, newspaper, or broadcast.



Published and Printed By
Cookbook Publishers, Inc.
P.O. Box 12918
Lenexa, Kansas 66212

THIS BOOK includes the finest plastic ring binders available, BUT, like most plastics, the BINDERS CAN BE DAMAGED BY EXCESSIVE HEAT, so AVOID exposing them to the direct rays of the SUN, or excessive heat such as IN A CAR on a hot day, or on the top of the kitchen STOVE. If not exposed to heat, the binders will last indefinitely.

MEMBERS

762nd RADAR SQUADRON

WIVES' CLUB

1980

Honorary President Jane Perry
President Cathey Bubanas
Vice-President Lois Knipple
Secretary Tina Douglas
Treasurer Norma Gaither

Florence Alexander	Amy Keith
April Bennett	Lois Knipple
Ella Brown	Pam Lemieux
Cathey Bubanas	Diane Locke
Jackie Collins	Jane Perry
Jerry Csoky	Lynette Rayfield
Bev Dean	Mary Rose
Tina Douglas	Jean Scoullar
Jessie Edler	Janice Setzer
Connie Fortier	Maureen Souza
Norma Gaither	Eva Stark
Ann Glazier	

Helen Ward
Connie Holling
Penny McColm
Dianne Bake
Linda Thomas
Donna Ayers

TABLE OF CONTENTS

Appetizers, Pickles, Relishes - - - - -	3
Soups, Salads, Vegetables - - - - -	5
Main Dishes - - - - -	11
Bread, Rolls, Pastry - - - - -	21
Cakes, Cookies, Desserts - - - - -	27
Candy, Jelly, Preserves - - - - -	37
Beverages and Miscellaneous - - - - -	41



Digitized by the Internet Archive
in 2017 with funding from
Boston Public Library

<https://archive.org/details/762dradarsquadro00unse>

**APPETIZERS
PICKLES
RELISHES**



**A HANDY SPICE GUIDE
TO MAKE YOU BECOME A SEASONED SEASONER**

ALLSPICE....a pea-sized fruit that grows in Mexico, Jamaica, Central and South America. Its delicate flavor resembles a blend of cloves, cinnamon and nutmeg. **USES:** (Whole) Pickles, meats, boiled fish, gravies. (Ground) Puddings, relishes, fruit preserves, baking.

BASIL....the dried leaves and stems of an herb grown in the United States and North Mediterranean area. Has an aromatic, leafy flavor. **USES:** For flavoring tomato dishes and tomato paste, turtle soup; also use in cooked peas, squash, snap beans; sprinkle chopped over lamb chops and poultry.

BAY LEAVES....the dried leaves of an evergreen grown in the eastern Mediterranean countries. Has a sweet, herbaceous floral spice note. **USES:** For pickling, stews, for spicing sauces and soup. Also use with a variety of meats and fish.

CARAWAY....the seed of a plant grown in the Netherlands. Flavor that combines the tastes of Anise and Dill. **USES:** For the cordial Kummel, baking breads; often added to sauerkraut, noodles, cheese spreads. Also adds zest to French fried potatoes, liver, canned asparagus.

CURRY POWDER....a ground blend of ginger, turmeric, fenugreek seed, as many as 16 to 20 spices. **USES:** For all Indian curry recipes such as lamb, chicken, and rice, eggs, vegetables, and curry puffs.

DILL....the small, dark seed of the dill plant grown in India, having a clean, aromatic taste. **USES:** Dill is a predominant seasoning in pickling recipes; also adds pleasing flavor to sauerkraut, potato salad, cooked macaroni, and green apple pie.

MACE....the dried covering around the nutmeg seed. Its flavor is similar to nutmeg, but with a fragrant, delicate difference. **USES:** (Whole) For pickling, fish, fish sauce, stewed fruit. (Ground) Delicious in baked goods, pastries and doughnuts, adds unusual flavor to chocolate desserts.

MARJORAM....an herb of the mint family, grown in France and Chile. Has a minty-sweet flavor. **USES:** In beverages, jellies and to flavor soups, stews, fish, sauces. Also excellent to sprinkle on lamb while roasting.

MSG (MONOSODIUM GLUTAMATE)....is a vegetable protein derivative for raising the effectiveness of natural food flavors. **USES:** Small amounts, adjusted to individual taste, can be added to steaks, roasts, chops, seafoods, stews, soups, chowder, chop suey and cooked vegetables.

OREGANO....the leaf of a safe bush growing in Italy, Greece and Mexico. **USES:** An excellent flavoring for any tomato dish, especially Pizza, chili con carne, and Italian specialties.

PAPRIKA....a mild, sweet red pepper growing in Spain, Central Europe and the United States. Slightly aromatic and prized for brilliant red color. **USES:** A colorful garnish for pale foods, and for seasoning Chicken Paprika, Hungarian Goulash, salad dressings.

POPPY....the seed of a flower grown in Holland. Has a rich fragrance and crunchy, nut-like flavor. **USES:** Excellent as a topping for breads, rolls and cookies. Also delicious in buttered noodles.

ROSEMARY....an herb (like a curved pine needle) grown in France, Spain, and Portugal, and having a sweet, fresh taste. **USES:** In lamb dishes, in soups, stews and to sprinkle on beef before roasting.

SAGE....the leaf of a shrub grown in Greece, Yugoslavia and Albania. Flavor is camphoraceous and minty. **USES:** For meat and poultry stuffing, sausages, meat loaf, hamburgers, stews and salads.

THYME....the leaves and stems of a shrub grown in France and Spain. Has a strong, distinctive flavor. **USES:** For poultry seasoning, in croquettes, fricassees and fish dishes. Also tasty on fresh sliced tomatoes.

TURMERIC....a root of the ginger family, grown in India, Haiti, Jamaica and Peru, having a mild, ginger-pepper flavor. **USES:** As a flavoring and coloring in prepared mustard and in combination with mustard as a flavoring for meats, dressings, salads.

Central and South America.
Nutmeg. USES: (Whole)
s, fruit preserves, baking.

ited States and North
flavoring tomato dishes
snap beans; sprinkle

Eastern Mediterranean
or pickling, stews, for
ish.

avor that combines the
ing breads; often added
h fried potatoes, liver,

reek seed, as many as
lb, chicken, and rice,

ving a clean, aromatic
s; also adds pleasing
apple pie.

is similar to nutmeg,
ckling, fish, fish sauce,
doughnuts, adds un-

d Chile. Has a minty-
ews, fish, sauces. Also

derivative for raising
s, adjusted to individual
ps, chowder, chop

d Mexico. USES: An
on carne, and Italian

rope and the United
s: A colorful garnish
oulash, salad dressings.

rance and crunchy,
nd cookies. Also

nce, Spain, and Portugal,
, stews and to sprinkle

ania. Flavor is
ng, sausages, meat loaf,

Spain. Has a strong,
fricassees and fish

Jamaica and Peru,
oloring in prepared
ts, dressings, salads.

GINGER-RAISIN-STUFFED CELERY

Ella Brown

1 (3 oz.) pkg. cream cheese 1/2 c. raisins, chopped
1/4 tsp. ginger 6 large ribs celery

In bowl mix well cheese, raisins and ginger. Spread mixture in hollow of celery ribs. Cut in 1-inch pieces.

NACHOS

"Doc" Adkison

1 pkg. tortilla chips 1 pkg. sliced Cheddar cheese
1 can refried beans (or as desired)
1 can jalapeno peppers

Cover a large cookie sheet with tin foil. Place the triangular tortilla chips out on the foil until cookie sheet is covered. Put 2 spoonfuls of refried beans on each chip. Take a square of cheese and cut it into fourths. Place a quarter of cheese on top of the refried beans. Slice off jalapeno peppers into slices and place 1 on each piece of cheese. (If you don't like it hot, fix some without the peppers.) Heat oven to 300° for 3 to 7 minutes. Serve as snacks!

STUFFED EGGS

6 hard-cooked eggs, shelled 1 1/2 tsp. lemon juice
1/4 c. mayonnaise 1/8 tsp. nutmeg
2 Tbsp. chopped toasted 1/8 tsp. pepper
walnuts

Halve eggs lengthwise. Remove yolks to small bowl; mash well. Stir in mayonnaise, lemon juice, nutmeg and pepper until blended. Spoon or pipe into whites. Garnish with walnuts. Walnuts may be added to mixture, also.

VINHA D' ALHOES
(Galvanize for Fish or Meat.)

Florence Alexander

3 c. water 1 c. vinegar
2 minced garlic cloves 1 tsp. salt
1/2 tsp. black pepper Codfish or haddock

1527-80

Cut codfish or haddock in medium sizes and put them in the pickling ingredients above in a glass container (not metal) and let stand overnight. Before cooking, remove the fish or meat from liquid and dry well on paper towel. Dip in flour or corn meal and fry.

** NOTES **

and put them in the
r (not metal) and
the fish or meat
in flour or corn

notes

notes



SOUPS
SALADS
VEGETABLES

TO QUICK—FREEZE VEGETABLES

Vegetables for freezing are prepared as for cooking, then blanched (scalded) and packed dry, or with the brine. The dry pack is less trouble and is satisfactory for all vegetables except green peppers.

Blanching vegetables is important because it minimizes loss of flavor and color. To blanch in boiling water, put about one pound of vegetables in a fine-mesh wire basket with a wire cover to hold food under the water and lower into rapidly boiling water, enough to cover food. Cover the kettle and then **COUNT THE TIME RECOMMENDED FOR EACH** vegetable. After blanching, chill quickly and thoroughly, plunge the vegetables into ice water, or hold under cold running water. When completely chilled, remove and drain, and **PACK AT ONCE**.

VEGETABLE	HOW PREPARED	BLANCHING
ASPARAGUS	Wash, cut, sort into groups according to thickness of stalk. Blanch, chill, pack.	3 to 4 minutes in boiling water, depending on size.
BEANS, GREEN AND WAX	Wash, stem, slice, cut or leave whole. Blanch, chill, pack.	Cut: 2 minutes in boiling water. Whole: 2 1/2 minutes in boiling water.
BEANS, LIMA	Shell, wash, blanch, chill. Remove white beans, which may be used for cooking. Pack.	1 to 2 minutes in boiling water, depending on size.
CARROTS	Remove tops, wash, scrape. Slice lengthwise or crosswise as preferred, or leave small carrots whole.	Whole: 4 1/2 minutes in boiling water. Sliced: 3 minutes in boiling water.
CAULIFLOWER	Break heads into flowerets about 1 inch across. Wash, blanch, chill, pack.	3 to 4 minutes in boiling water.
CORN, ON COB	Husk, trim away silk and spots. Wash, blanch, chill, pack.	7 minutes in boiling water for slender ears. 9 for medium, 11 for large.
CORN, KERNELS	Same as corn on cob. After chilling, cut off kernels and pack.	
GREENS Beet, Chard, Kale, Mustard, Spinach, Collards, etc.	Wash, discard bad leaves, tough stems. Blanch, chill, pack.	2 minutes in boiling water.
PEAS	Shell, sort, blanch, chill, pack.	1 to 2 minutes in boiling water, depending on size.
PEPPERS, GREEN	Wash, cut away seeds, slice. Blanch, pack in brine of 1 tsp. salt to 1 c. cold water.	3 minutes in boiling water.

blanched (scalded) and
and is satisfactory for

of flavor and color.
vegetables in a fine-mesh
water and lower into
little and then COUNT
After blanching, chill
er, or hold under cold
and PACK AT ONCE.

BLANCHING

4 minutes in boiling
r, depending on size.

2 minutes in boiling
water.

le: 2 1/2 minutes in
boiling water.

2 minutes in boiling
r, depending on size.

le: 4 1/2 minutes in
boiling water.

d: 3 minutes in boil-
ing water.

4 minutes in boiling
r.

utes in boiling water
lender ears, 9 for me-
i, 11 for large.

utes in boiling water.

2 minutes in boiling
r, depending on size.

minutes in boiling water.

CARAWAY-CARROT SLAW

Dianne Baker

1 small head cabbage,
shredded (about 6 c.)
1/3 c. oil
1 tsp. salt
1/2 tsp. pepper

3 carrots, shredded
1 small onion, chopped fine
1/3 c. cider vinegar
1 tsp. caraway seed, crushed

In large bowl toss cabbage, carrot and onion. Mix oil, vine-
gar, salt, caraway seed and pepper; pour over vegetables and
toss. Cover and chill at least 1 hour to blend flavors.

CLAM CHOWDER

Jean Scoullar

1 qt. clams, ground
3/4 lb. salt pork
1 qt. whole milk, scalded
Salt and pepper to taste

1 qt. uncooked potatoes, diced
1 onion, chopped
Butter to taste

Cut pork in small pieces and fry until crisp and golden
brown, then remove small pieces of pork from fat. Add potatoes
and onion, with just enough water to barely cover potatoes.
Cook over low heat, simmering gently, until potatoes are done.
Add clams and cook 2 minutes after the mixture reaches boiling
point. Remove chowder from heat and allow to stand a few min-
utes, add hot milk, then season to taste.

LEMON YOGURT GINGER DRESSING

1 Tbsp. honey
1 tsp. grated lemon peel
1 c. plain yogurt

2 Tbsp. lemon juice
1/2 tsp. ground ginger
Sugar

Mix together honey, lemon peel, juice, ginger and yogurt.
Stir in sugar to taste. Chill until serving time. Makes 1 cup.

MEXICAN (TACO) SALAD

Diane Locke

1 purple onion, sliced
1 head lettuce, shredded
4 tomatoes, chopped
4 oz. grated Cheddar cheese
1 bag Doritos, crushed

1 lb. hamburger
1 pkg. taco seasoning mix
Water
1 (15 oz.) can kidney beans,
drained

Brown hamburger, add taco mix, water, kidney beans and simmer 10 minutes. Toss all ingredients together in large bowl.

MOCK LOBSTER SALAD

Beverly Dean

Sea scallops
Celery, chopped fine

Paprika
Mayonnaise

Drop sea scallops into water and boil for approximately 3 minutes or until scallop can be shredded. Put cooked scallops immediately into ice water. Shred scallops when cold, add celery, mayonnaise to taste. Mix paprika into mixture to get a slight pink tinge.

MONTEREY BEAN SALAD

1 (16 oz.) can pork and beans
in tomato sauce
1/2 c. zucchini squash, cut
in strips
1/4 tsp. oregano leaves,
crushed

1/2 c. cubed Monterey Jack
cheese
1/4 c. diced green pepper
2 Tbsp. bottled Caesar
dressing

In bowl combine ingredients. Chill 4 hours or more. Serve on salad greens; garnish with tomato wedges and parsley. Makes about 3 1/2 cups, 3 servings.

POTATO SALAD

Penny McColm

1 lb. potatoes, diced
1/2 c. sweet pickles, chopped
Salt and pepper to taste

1 small onion, chopped
2 eggs, boiled and chopped
1 c. mayonnaise

Boil diced potatoes. Cool and add rest of ingredients. Mix well and chill.

Diane Locke

arger
seasoning mix

an kidney beans,

kidney beans and
ether in large bowl.

Beverly Dean

approximately 3
t cooked scallops
hen cold, add
o mixture to get a

d Monterey Jack

d green pepper
tled Caesar

or more. Serve
and parsley. Makes

Penny McColm

on, chopped
iled and chopped
maise

of ingredients. Mix

SINFUL SALAD

1 large pkg. strawberry jello
1 c. boiling water
3 medium bananas
1 c. chopped pecans (walnuts)

2 pkg. frozen strawberries
(whole berries)
1 can crushed pineapple,
drained
1 (1 pt.) container sour cream
(2 c.)

In medium bowl combine water and jello. Stir with rubber spatula until jello is dissolved. Then cool. Add fruit and nuts, stir until combined. Divide mixture in halves. Pour half the mixture into a 12x8 inch pan. Let set. Keep remaining mixture at room temperature. Spread sour cream evenly over the partially set gelatin, pour on remaining gelatin. Cover and refrigerate until set. Serves 12.

SPICY CABBAGE SALAD

3 Tbsp. soy sauce
1 tsp. sesame seed
1/2 tsp. sugar
1/8 tsp. cayenne pepper or
hot pepper sauce

1/4 medium onion, sliced thin
2 Tbsp. each oil and vinegar
1/4 tsp. salt
4 c. (1 lb.) shredded cabbage
1/4 c. slivered green pepper

In large bowl mix soy sauce, oil, vinegar, sesame seed, sugar, salt and cayenne pepper. Add cabbage, onion and green pepper. Toss to mix. Cover; refrigerate 15 to 30 minutes. Chinese cabbage can be substituted.

SUMMER SALAD

Ann Glazier

1 large can tuna, drained
1 small can peas, drained
1 large apple, chopped

2 eggs
1/4 c. chopped celery
Mayonnaise

Mix all ingredients in 1 bowl, using enough mayonnaise to well coat all ingredients.

TOMATO SOUP DRESSING

Amy Keith

1 can tomato soup	2 tsp. salt
1 c. vinegar	2 tsp. paprika
1/2 c. sugar (a little less)	1 tsp. dry mustard
1/4 tsp. garlic salt	

Blend all ingredients together in blender. Store in refrigerator. Keeps well!

SHE CRAB SOUP

Janice Setzer

1 Tbsp. butter	1/2 tsp. Worcestershire sauce
1 qt. milk	1 tsp. flour
1/4 pt. cream, whipped	2 c. white crabmeat and crab eggs
Few drops onion juice	1/2 tsp. salt
1/8 tsp. mace	4 tsp. dry sherry
1/8 tsp. pepper	

Melt butter in top of double boiler, blend with flour until smooth. Add the milk gradually, stirring constantly. To this add crabmeat and eggs and all seasonings except sherry. Cook slowly over hot water for 20 minutes. To serve, place 1 tablespoon of warmed sherry in individual soup bowls, then add soup and top with whipped cream. Sprinkle with paprika or finely chopped parsley. Serves 4 to 6.

Secret: If unable to obtain "she-crabs", crumble yolks of hard boiled eggs in bottom of bowls.

BROCCOLI SOUP

Lillian Perry

1 (10 oz.) pkg. frozen chopped broccoli	1/2 c. shredded Swiss or Cheddar cheese
2 tsp. instant minced onion	2 c. milk
1/2 c. boiling water, salted	1 can cream of potato soup

Cook broccoli and onion in water until tender. Do not drain, stir in milk and soup. Heat. Add cheese. Stir until melted. Serves 4 to 6.

Amy Keith

rika
mustard

Store in refrigera-

Janice Setzer

orcestershire sauce
or
crabmeat and crab

alt
sherry

d with flour until
onstantly. To this
cept sherry. Cook
erve, place 1 table-
owls, then add soup
aprika or finely

crumble yolks of

Lillian Perry

ded Swiss or
cheese

m of potato soup

nder. Do not drain,
Stir until melted.

BLUEBERRY SOUP

Wash and rinse a quart of blueberries and reserve a cup of the most perfect ones. Cover the rest with a cup of cool water and cook them until they are soft, then put through a sieve. Measure the crushed blueberry mixture and add enough water, if necessary, to make 2 cups. Reheat and when the mixture comes to the boiling point, add a teaspoon of cornstarch, which has first been mixed with a little cold water, plus the grated rind of a lemon and 1/2 cup sugar. Cook until the mixture is clear, then remove the soup from stove and add the juice of the lemon, plus a little additional sugar if you wish, but don't make it too sweet. Chill thoroughly and top each serving with a few of the perfect blueberries.

STUFFED GREEN PEPPERS

Lois Knipple

4 medium green peppers
1/2 lb. ground beef
1/2 c. chopped onion
Salt and pepper to taste

2 c. Minute Rice (uncooked)
1 large can tomato soup plus
1 can water

Stuff peppers with all ingredients except tomato soup and water. Place in baking dish. Cover with tomato soup and water. Cook 1 hour or until done. Cook on burner or in oven.

MAIN DISHES



HANDY CHART OF KITCHEN MATH WITH METRIC

KITCHEN MATH WITH METRIC TABLES

Measure	Equivalent	Metric (ML)
1 Tbsp.	3 tsp.	14.8 milliliters
2 Tbsp.	1 oz.	29.6 milliliters
1 jigger	1½ oz.	44.4 milliliters
¼ cup	4 Tbsp.	59.2 milliliters
1/3 cup	5 Tbsp. plus 1 tsp.	78.9 milliliters
½ cup	8 Tbsp.	118.4 milliliters
1 cup	16 Tbsp.	236.8 milliliters
1 pint	2 cups	473.6 milliliters
1 quart	4 cups	947.2 milliliters
1 liter	4 cups plus 3½ Tbsp.	1,000.0 milliliters
1 oz. (dry)	2 Tbsp.	28.35 grams
1 pound	16 oz.	453.59 grams
2.21 pounds	35.3 oz.	1.00 kilogram

THE APPROXIMATE CONVERSION FACTORS FOR UNITS OF VOLUME

To Convert from	To	Multiply by
teaspoons (tsp.)	milliliters (ml)	5
tablespoons (Tbsp.)	milliliters (ml)	15
fluid ounces (fl. oz.)	milliliters (ml)	30
cups (c)	liters (l)	0.24
pints (pt)	liters (l)	0.47
quarts (qt)	liters (l)	0.95
gallons (gal)	liters (l)	3.8
cubic feet (ft³)	cubic meters (m³)	0.03
cubic yards (yd³)	cubic meters (m³)	0.76
milliliters (ml)	fluid ounces (fl oz)	0.03
liters (l)	pints (pt)	2.1
liters (l)	quarts (qt)	1.06
liters (l)	gallons (gal)	0.26
cubic meters (m³)	cubic feet (ft³)	35
cubic meters (m³)	cubic yards (yd³)	1.3

DEEP-FAT FRYING TEMPERATURES WITHOUT A THERMOMETER

A 1-inch cube of white bread will turn
golden brown:

345° to 355°	65 seconds
355° to 365°	60 seconds
365° to 375°	50 seconds
375° to 385°	40 seconds
385° to 395°	20 seconds

TABLE OF PROPORTIONS

Gelatin (unflavored) - 1 Tbsp. thickens
2 cups liquid

Salt	
Soups & Sauces	1 tsp. to 1 qt. sauce
Dough	1 tsp. to 4 cups flour
Cereals	1 tsp. to 2 cups liquid
Meat	1 tsp. to 1 lb. meat
Vegetables	½ tsp. using 1 qt. water

SIMPLIFIED MEASURES

dash = less than 1/8	2 pt. (4 c.) = 1 qt.
teaspoon	4 qt. (liquid) = 1 gal.
3 tsp. = 1 Tbsp.	8 qt. (solid) = 1 peck
16 Tbsp. = 1 cup	4 pecks = 1 bushel
1 cup = ½ pt.	16 oz. = 1 lb.
2 cups = 1 pt.	

If you want to measure part-cups by the table-
spoon, remember:

4 Tbsp. = ¼ cup	10 2/3 Tbsp. = 2/3 cup
5 1/3 Tbsp. = 1/3 cup	12 Tbsp. = ¾ cup
8 Tbsp. = ½ cup	14 Tbsp. = 7/8 cup

CONTENTS OF CANS

Of the different sizes of cans used by commercial
canners, the most common are:

Size	Average Contents
8-oz.	1 cup
picnic	1¼ cups
No. 300	1¾ cups
No. 1 tall	2 cups
No. 303	2 cups
No. 2	2½ cups
No. 2½	3½ cups
No. 3	4 cups
No. 10	12 to 13 cups

WITH METRIC

TABLES

Metric (ML)

14.8 milliliters
29.6 milliliters
44.4 milliliters
59.2 milliliters
78.9 milliliters
118.4 milliliters
236.8 milliliters
473.6 milliliters
947.2 milliliters
1,000.0 milliliters
28.35 grams
453.59 grams
1.00 kilogram

UNITS OF VOLUME

Multiply by

5
15
30
0.24
0.47
0.95
3.8
0.03
0.76

0.03
2.1
1.06
0.26
35
1.3

FLUID PROPORTIONS

red) - 1 Tbsp. thickens
2 cups liquid

- 1 tsp. to 1 qt. sauce
- 1 tsp. to 4 cups flour
- 1 tsp. to 2 cups liquid
- 1 tsp. to 1 lb. meat
- ½ tsp. using 1 qt. water

CONTENTS OF CANS

Contents of cans used by commercial
common are:

Average Contents

.....	1 cup
.....	1¼ cups
.....	1½ cups
.....	2 cups
.....	2 cups
.....	2½ cups
.....	3½ cups
.....	4 cups
.....	12 to 13 cups

MAIN DISHES

CHICKEN 'N NUT LUNCH

2 c. chopped, cooked
chicken
1/4 tsp. salt
16 slices bread
1/2 c. chopped peanuts

American pasteurized
process cheese
1 Tbsp. chopped chives
Miracle Whip salad dressing
Soft margarine

Combine chicken, nuts, chives, salt and enough salad dressing to moisten. Spread bread with margarine. For each sandwich, cover slice of bread with processed cheese and chicken mixture. Top with second slice of processed cheese and bread. Makes 8 sandwiches.

Note: Can be frozen. Wrap in aluminum foil or plastic wrap. Freeze. Will thaw in 2 to 4 hours at room temperature.

CRUNCHY TOASTWICH

2 eggs
16 white bread slices
1 1/2 c. crushed corn chips

1/2 c. milk
American pasteurized
processed cheese

Combine eggs and milk. For each sandwich, cover slice of bread with processed cheese food; top with second slice of bread. Dip in egg mixture, then in corn chips, turning to coat both sides. Bake at 350° for 5 minutes. Turn sandwiches; continue baking 5 minutes or until processed cheese food melts. Makes 8 sandwiches.

GARDEN PATCH SANDWICH

Kraft

1/2 c. margarine
1 Tbsp. minced zucchini
1 Tbsp. minced green pepper
1 Tbsp. minced carrot

1 Tbsp. minced celery
White bread slices
Swiss cheese slices, cut in
halves

Combine margarine, zucchini, carrot, celery and green pepper. For each sandwich, spread 2 slices of bread with margarine mixture. Cover 1 slice of bread with cheese and second slice of bread. Makes 4 to 5 sandwiches.

()

()

HAM & FRUIT LUNCH

1 c. chopped ham	1 (8 oz.) can crushed
1 c. chopped apple	pineapple, drained
1/2 c. chopped celery	Miracle Whip salad dressing
6 raisin bread slices, toasted	Muenster singles

Combine meat, apple, pineapple, celery and enough salad dressing to moisten. For each sandwich, cover slice of toast with processed cheese food and meat mixture. Makes 6 sandwiches.

TUNA DELIGHT SANDWICHES

April Bennett

Tuna fish (packed in water)	Mayonnaise
Salt and pepper	Crushed pineapple

Prepare tuna fish, add mayonnaise and salt and pepper. Add 2 or 3 tablespoons crushed pineapple with juice or until taste is right. Makes plain tuna something special. Also great on Saltine crackers.

WAFFLED AMERICAN SANDWICH

Kraft

White bread slices	Pasteurized processed cheese
Boiled ham slices	Soft margarine
Thin apple slices	

For each sandwich, cover slice of bread with ham, apples and processed cheese food slice; top with second slice of bread. Spread bread with margarine; grill in hot waffle iron until lightly browned.

BEER BATTER FRIED SHRIMP

Charles Connors

1 lb. large raw shrimp, peeled and deveined	1 c. all-purpose flour
1 c. milk	2 eggs, beaten
Salt and pepper	1/2 c. stale beer (room temperature)
Worcestershire sauce	

Mix flour, eggs, milk, dash of salt, pepper and Worcestershire sauce. Let stand at room temperature for 1 hour. Add beer and stir. Batter should be the consistency of heavy gravy.

in crushed
e, drained
hip salad dressing
ingles

nd enough salad
ver slice of toast
e. Makes 6 sand-

April Bennett

e
ineapple

salt and pepper. Add
ice or until taste is
Also great on

Kraft

ed processed cheese
arine

d with ham, apples
cond slice of bread.
ffle iron until lightly

Charles Connors

urpose flour
eaten
le beer (room
ature)

pper and Worcester-
e for 1 hour. Add
ency of heavy gravy.

Coat shrimp in flour seasoned with salt and pepper, onion salt and celery salt. Coat in beer batter. Heat lard in wok to 350°-375°. Drop shrimp gently into hot lard. Do not overcrowd. When brown on 1 side, turn and brown second side. Total frying time should be 2 to 4 minutes. Remove with wire skimmer and drain on paper towels.

CREOLE FLOUNDER

Donna Ayers

2 lb. flounder or pollack fillets	1/3 c. lemon juice
1/2 c. chopped green pepper	1 Tbsp. salad oil
2 tsp. salt	2 tsp. minced onion
1 tsp. basil leaves	1/4 tsp. coarsely ground green pepper rings
1 1/2 c. chopped tomatoes	

Heat oven to 500°. Place fillets in single layer in baking dish, 13 1/2 x 9 x 2 inches. Stir together remaining ingredients except pepper rings; spoon over fillets. Bake 5 to 8 minutes or until fish flakes easily with fork. Remove fillets to warm plates. Garnish with green pepper rings. Makes 4 to 6 servings.

SALMON PATTIES

Maureen Souza

1 (15 to 16 oz.) can salmon	1 egg
1/2 c. minced onion	1/2 c. flour
1 1/2 tsp. baking powder	1 1/2 c. Crisco

Drain salmon; set aside 2 tablespoons juice. Mix salmon, egg and onion until sticky. Stir in flour. Add baking powder to salmon mixture. Form into small patties and fry until golden brown (5 minutes) in hot Crisco. Serve with tartar sauce or salad dressing.

SEAFOOD FONDUE

Ann Glazier

1 (13 oz.) can lobster, crab, or shrimp bisque	2 Tbsp. butter
1/2 lb. natural Swiss cheese, shredded	1 Tbsp. chopped fresh dill
2 eggs, slightly beaten	1/8 tsp. dry mustard
32 medium shrimp, cooked	Salt and fresh pepper
	1 loaf bread (in cubes)
	Milk or cream

Heat bisque with butter and dill in pot over medium heat. When heated, stir in cheese until melted. Stir in mustard and season. Remove from heat and stir in eggs. Return to low heat. To eat, just dunk.

SEAFOOD NEWBURG

Jackie Collins

2 (8 oz.) pkg. cream cheese	1 Tbsp. milk
Cooked shredded shrimp	Cooked shredded crab
Cooked shredded lobster	2 Tbsp. grated onion
1 tsp. horseradish	Salt and pepper

Soften cream cheese with milk. Add seafood in any combination - cooked shredded shrimp, lobster or crab - all together beautifully. Add grated onion, horseradish, salt and pepper to taste. Cook over low heat until bubbly, stirring frequently. Turn into a chafing dish and serve with melba toast rounds.

SHRIMP CREOLE

Jane Perry

3/4 c. chopped onion	1/2 c. water
1 clove garlic, minced	1 bay leaf, crushed
1 medium green pepper, chopped	1 tsp. parsley
1/2 c. chopped celery	1/2 tsp. salt
2 Tbsp. butter	1/8 tsp. cayenne pepper
1 (8 oz.) can tomato sauce	1 (7 oz.) pkg. frozen shrimp, thawed

In medium skillet, saute onion, garlic, green pepper and celery in butter for about 5 minutes or until tender. Remove from heat; stir in tomato sauce, water, bay leaf, parsley, salt and pepper. Simmer 10 minutes. Add additional water, if needed. Add thawed shrimp. Bring mixture to a boil; cook, covered, over medium heat 5 minutes. Serve over white rice. Makes 2 servings.

CHEESE & POTATO CASSEROLE

Cathey Bubanas
(Crock-Pot Cookbook)

1 (2 lb.) pkg. frozen hash brown potatoes, partly thawed	2 (10 oz.) cans Cheddar cheese soup
1 (13 oz.) can evaporated milk (undiluted)	1 can French fried onion rings
	Salt and pepper



er medium heat.
ir in mustard and
Return to low heat.

Jackie Collins

ilk
redded crab
rated onion
pepper

afood in any com-
or crab - all together
, salt and pepper to
ring frequently.
a toast rounds.

Jane Perry

ter
i, crushed
rsley
salt
cayenne pepper
pkg. frozen shrimp,

, green pepper and
ender. Remove
leaf, parsley, salt
ditional water, if
re to a boil; cook,
rve over white rice.

Cathey Bubanas
(Crock-Pot Cookbook)

) cans Cheddar cheese

ench fried onion rings
pepper

Combine frozen vegetables, soup, milk and half the onion rings. Pour into greased crock-pot. Add salt and pepper to taste. Cover and cook on low 8 to 9 hours (high - 4 hours). Sprinkle remaining onion rings over top before serving.

Note: Recipe may be cut in half if desired. Cooking times are the same.

CHICKEN-BROCCOLI CASSEROLE

Diane Locke

1/2 c. mayonnaise	2 pkg. frozen broccoli
1 tsp. lemon juice	4 c. cooked chicken, cut up
1/2 tsp. curry powder	1/2 c. bread crumbs
2 cans cream of chicken soup	1/2 c. grated cheese

Combine first 4 ingredients and set aside. After cooking broccoli, drain and chop. Put in bottom of buttered casserole. Spread chicken on top of broccoli. Add first mixture. Top with bread crumbs and grated cheese. Bake at 350° for 35 minutes or until bubbly. Serves 8. May be made the day before and refrigerated. Top with bread crumbs and cheese just before baking.

CHICKEN RATATOUILLE

Pam Lemieux

2 zucchini squash, diced	2 medium onions, cut into chunks
2 green peppers, cut into chunks	1 small pkg. fresh mushrooms, sliced
Whole chicken breasts, cut in halves	1 can stewed tomatoes (undrained)
	Garlic salt and pepper

Place first 5 ingredients (zucchini squash, green pepper, onion, mushrooms, tomatoes) in baking dish. Sprinkle with garlic salt and pepper; mix well. Place chicken breasts on top of vegetables. Sprinkle with garlic salt and pepper. Broil 10 minutes. Then turn oven down to 350° and bake for 40 minutes. Turn chicken over and broil for final 10 minutes. Serve with rice pilaf.

CHILI

Penny McColm

1 1/2 to 2 lb. hamburger	1/2 medium onion, chopped fine
1 can hot chili with beans	Salt and pepper
1 pkg. chili seasoning mix	Tomato juice
Chili powder to taste	

1527-80

Brown just until meat loses red color. Drain off grease. Add 1 can hot chili with gravy. Salt and pepper. Add chili seasoning mix and tomato juice (until desired thickness). Simmer until seasonings have blended, 30 to 45 minutes. Add chili powder to taste if desired.

COUNTRY SUPPER

1 lb. Hillshire smoked sausage or Polska kielbasa	3 Tbsp. bacon drippings or vegetable oil
4 large potatoes, thinly sliced	1/2 c. sliced celery
Salt	1 medium onion, chopped
3 carrots, sliced	Pepper to taste

Fry sliced potatoes, carrots, celery and onions in bacon drippings or oil over low heat in heavy skillet. Season with salt and pepper to taste. When carrots and potatoes are tender, place sausage on top. Cover, heat about 12 minutes. Makes a hearty meal for 4 people.

DELICIOUS SQUASH CASSEROLE

Pam Lemieux

1 lb. summer squash, diced	2 sticks margarine
1 lb. zucchini squash, diced	1 can cream of chicken soup
1 medium onion, chopped	1 small container (8 oz.) sour cream
Pepperidge Farm pan style stuffing mix	1 carrot, grated

Boil squash and onion till soft. While vegetables are cooking, melt butter in saucepan. Add stuffing to butter; mix well. (Do not add water.) Add cream of chicken soup, sour cream and grated carrot to stuffing; mix well. Drain squash and onion. In casserole dish layer vegetables and stuffing mixture, starting and ending with stuffing. Bake at 350° for 30 minutes. Delicious!

EASY HAMBURGER STEW

April Bennett

1 1/2 lb. hamburger	1 can sliced potatoes
1 can whole carrots	1 can corn
2 cans beef gravy	1 clove garlic, crushed
1 medium onion	1/4 c. chopped peppers (green- optional)
1 tsp. butter or margarine	

Drain off grease.
per. Add chili
ed thickness). Sim-
minutes. Add chili

bacon drippings or
ole oil
iced celery
1 onion, chopped
o taste

nd onions in bacon
let. Season with salt
atoes are tender,
2 minutes. Makes a

Pam Lemieux

margarine
eam of chicken soup
ontainer (8 oz.) sour
grated

vegetables are cook-
to butter; mix well.
soup, sour cream
rain squash and onion.
fing mixture, starting
30 minutes.

April Bennett

ced potatoes
rn
garlic, crushed
hopped peppers (green-
al)

In large skillet fry garlic in butter. Add ground beef and
cook until meat is browned. Drain some of the grease out. Add
corn, potatoes, carrots, onions and beef gravy. Cook until hot
and add green peppers. Quick and easy.

FLOUR TORTILLAS

Becky Galindo

5 c. flour
1 1/2 to 1 3/4 c. hot water

3 Tbsp. lard or solid shortening
2 1/2 tsp. salt
1 Tbsp. baking powder

Combine dry ingredients. Cut shortening in. Add hot water
in small amounts while kneading. Use a rolling pin, roll about
1/2 cup of dough into very thin circles. Do not use flour when
rolling. Bake on a very hot, lightly greased griddle until
browned. Makes 12 tortillas.

FRIED RICE

April Bennett

2 bags Success rice, cooked
and cooled
1 carrot, sliced thin
3 eggs
Soy sauce
Meat tenderizer
1/2 to 1 tsp. sugar
Salt and pepper

2 cloves garlic, smashed
1 small onion, cut in halves and
sliced
Tomatoes, diced
2 medium green onion scallions
1/2 lb. meat, cubed (chicken,
pork, beef, etc.)
3 Tbsp. oil

Cut all vegetables. Heat 1/2 tablespoon oil over high heat in
skillet. Beat eggs in small bowl. Add a few drops water and 4 to
6 drops soy sauce. Pour into hot oil, stir quickly. Remove from
pan. In same pan heat remaining oil. Add smashed garlic, then
meat. Keep stirring. Add carrots and onion (not scallions).
Always keep stirring. Reduce to medium heat; heat. Add meat
tenderizer, rice, egg, sugar, soy sauce to taste, salt, pepper,
scallions, tomatoes and stir until hot.

LEFTOVER CHICKEN CASSEROLE

Pam Lemieux

Cooked chicken, cut into
chunks
Stuffing

1 pkg. or can chicken gravy
Mashed potatoes

Place chicken on bottom of casserole dish. Pour gravy over chicken. Put stuffing on top of chicken. Then cover with mashed potatoes. Place in oven at 350° for about 30 minutes or until warmed through.

MAGIC MEAT LOAF

Cathey Bubanas (Crock-Pot Cookery)

1 1/2 lb. ground chuck	1 egg, beaten
1/4 c. milk	1 1/2 tsp. salt
2 slices bread, crumbled	1/2 small onion, chopped
2 Tbsp. each chopped green pepper and celery	4 to 6 potatoes, cut-up Ketchup

Mix egg, milk, salt and bread crumbs; allow to soften. Thoroughly combine with ground chuck and chopped vegetables. Shape into loaf and place in crock-pot. Top with ketchup and green pepper rings. Place potatoes at the sides of loaf. (If potatoes are peeled, coat with butter to keep from darkening.) Cover and set to high for 1 hour, then turn to low for 8 to 9 hours. This recipe may be doubled for 4 1/2 quart crock-pot.

S. O. S.

"Doc" Adkison

1 tube sausage (regular or hot)	Milk
Bisquick (or flour)	Salt and pepper

Separate and fry sausage until done over medium heat. Pour off grease. In a large glass (10 to 12 ounces), mix 3 to 4 tablespoons of Bisquick. Fill with water. Best to mix with a fork to eliminate lumps. Place mix in frying pan and thicken over low heat. After it thickens, cut to desired consistency with milk. Add a little at a time. If gravy gets too thin, add a little bit more Bisquick (or toast).

STUFFED SEA CLAMS

Florence Alexander

1 qt. sea clams	1 lb. chourico
1 medium onion	1 piece celery
1 clove garlic	5 slices stale bread
Red pepper	Salt
Black pepper	Diced green pepper

ish. Pour gravy over
hen cover with mashed
30 minutes or until

s (Crock-Pot Cookery)

aten
l. salt
l onion, chopped
atoes, cut-up

; allow to soften.
chopped vegetables.
p with ketchup and
sides of loaf. (If
ep from darkening.)
to low for 8 to 9
/2 quart crock-pot.

"Doc" Adkison

pepper

er medium heat. Pour
(as), mix 3 to 4 table-
mix with a fork to
and thicken over low
sistency with milk.
n, add a little bit

Florence Alexander

urico
elery
stale bread

een pepper

Grind clams, chourico, onion and celery. Crumble stale bread into clam mixture and add seasoning. Wash shells, put stuffing into shells and cover with other shell. Tie shells with string and put on cookie sheet into oven. Bake until shells crack a little at 350° (about 1 hour). Reynold's Wrap may be used to wrap clams in to bake instead of top shell.

SWEET & SOUR CHICKEN

4 c. leftover soup made
from chicken vegetable
soup starter
1/4 c. vinegar
1 medium green pepper,
cut into 1/2 inch pieces
Hot cooked rice
3 Tbsp. cornstarch

1/4 c. sweetened pineapple
juice
3 Tbsp. sugar
2 Tbsp. soy sauce
3/4 c. pineapple chunks
1 medium tomato, cut into
eighths

Reheat soup in large saucepan. Combine cornstarch with pineapple juice, sugar, vinegar and soy sauce. Add to saucepan, stir and cook until thickened. Add green pepper, pineapple and tomato. Cook approximately 5 minutes or until green pepper is tender. Serve over hot rice.

SWISS STEAK

Penny McColm

2 lb. round steak
1 large onion, diced

Salt
1 large can whole tomatoes

Salt, pepper and flour steak. Brown steak with onion in skillet. Put in baking dish and cover with tomatoes. Smash tomatoes. Cover and bake 1 hour and 15 minutes in a 350° oven.

TEXAS HASH CASSEROLE

Donna Ayers

1 lb. ground beef
1 large green pepper, chopped
1 (16 oz.) can tomatoes
3 large onions, sliced

2 tsp. salt
1 to 2 tsp. chili powder
1/8 tsp. pepper

Heat oven to 350°. In large skillet cook and stir meat, onion and green pepper until meat is brown and vegetables are tender. Drain off fat. Stir in tomatoes, rice, salt, chili powder

and pepper; heat through. Pour into ungreased 2 quart casserole. Cover; bake for 1 hour. Makes 4 to 6 servings.

VEAL PARMIGIANA

Jackie Collins

1/2 c. dry bread crumbs	2 Tbsp. grated Parmesan
2 eggs	cheese
4 loin veal chops, cut 1/2	3 Tbsp. olive oil
inch thick (1 3/4 lb.)	3 Tbsp. butter
1 tsp. salt	

Combine bread crumbs, salt and Parmesan cheese on a sheet of waxed paper. Beat eggs in a small bowl until light, pour into a pie plate. Dip the veal chops in eggs and then into the bread crumbs to coat well. Heat olive oil and butter in a large skillet over moderate heat. Brown chops on both sides, adding more butter if necessary. Lower heat; cook, uncovered, for about 15 minutes or until tender. Serves 6.

** NOTES **

ased 2 quart casse-
6 servings.

Jackie Collins

grated Parmesan

olive oil
butter

nesan cheese on a
ll bowl until light,
1 eggs and then into
oil and butter in a
shops on both sides,
eat; cook, uncovered,
es 6.

notes

BREAD ROLLS PASTRY



notes

COOKING SUGGESTIONS

To toast coconut for cakes, put in pie pan and place in moderate oven. Stir often from edges, to brown evenly.

* * * * *

Flour should be sifted once before measuring. Fill the cup without packing.

* * * * *

Do not grease the sides of cake pans, grease only the bottoms.

* * * * *

When beating egg whites do not tap beater on bowl of egg whites. The jarring of beater will cause the whites to lose a great deal of their fluffiness. The beater should be tapped on the hand to clear off the whites.

* * * * *

Rub the bottom of the soup cup with a sliced whole garlic to accent the flavor of Navy Bean Soup.

* * * * *

Eggs should be at least three days old before using in cakes.

* * * * *

SLOW OVEN 250 to 325 degrees

MODERATE OVEN . . . 350 to 375 degrees

HOT OVEN 400 to 450 degrees

VERY HOT OVEN . . . 450 to 500 degrees

* * * * *

When making cake icing or candy consisting of milk or cream and sugar, add one teaspoon of ordinary table syrup for each cup of sugar used. Boil in the usual way. Your finished product will be much smoother and not so apt to become sugary.

PRESERVED CHILDREN

Take 1 large field, half a dozen children, 2 or 3 small dogs, a pinch of brook and some pebbles. Mix the children and dogs well together; put them on the field, stirring constantly. Pour the brook over the pebbles; sprinkle the field with flowers; spread over all a deep blue sky and bake in the sun. When brown, set away to cool in the bathtub.

BREAD, ROLLS, PASTRY

ALL-BRAN REFRIGERATOR ROLLS

Mrs. P. B. Todsén

1 c. boiling water	3/4 c. sugar
1 c. All-Bran	1/2 tsp. salt
1 c. shortening	2 eggs, well beaten
2 cakes compressed dry yeast	1 c. lukewarm water
	6 c. flour

Add boiling water to sugar, All-Bran, salt and shortening; stir until melted. Cool. Add eggs and yeast dissolved in warm water. Add flour and mix well. Place in refrigerator. Place in muffin pans. Let rise for 2 hours. Bake at 450° for 20 minutes.

APPLE-ORANGE TEA BREAD

Mrs. Edmond F. Cooney

1 large orange	3/4 c. nuts
1/2 c. seedless raisins	1 egg, beaten
3 Tbsp. margarine, melted	2 c. sifted flour
2 tsp. baking powder	1 tsp. soda
1 c. sugar	3/4 tsp. salt
1 c. canned applesauce	

Squeeze juice from orange and reserve. Put orange and raisins through medium blade of food chopper. Add juice, raisins and rind to applesauce and nuts; mix thoroughly. Add egg and margarine; stir until well blended. Stir in dry ingredients. Pour into greased 8 1/2 x 4 1/2 x 2 1/2 inch loaf pan. Bake at 350° for 70 to 80 minutes. Remove from pan and cool on wire rack. Will slice more smoothly if wrapped in waxed paper overnight.

APRICOT-NUT BREAD

Mrs. Alva D. Hollingsworth, Jr.

2/3 c. dried apricots, finely cut	1/4 c. hot water
2 c. flour	1/2 c. finely chopped nuts
2 tsp. baking powder	1/2 tsp. soda
1 c. sugar	1 tsp. salt
1/2 c. orange juice	1/2 c. sugar
2 Tbsp. butter, melted	1 egg

Soak apricots for 30 minutes in hot water. Add to dry ingredients. Add orange juice, egg and butter; beat 2 minutes. Let rise 15 minutes in bread pan. Bake 1 to 1 1/4 hours at 350°. Test with toothpick before removing from oven. Makes 20 servings.

BUTTERSCOTCH-WALNUT BREAD

Mrs. Sam W. Hoynes

1 tsp. vanilla	1 egg
1 c. firmly packed brown sugar	1 1/2 Tbsp. butter, melted
1/2 tsp. baking soda	2 c. sifted flour
1/4 tsp. salt	3/4 tsp. baking powder
1/2 c. chopped nuts	1 c. buttermilk

Mix vanilla, sugar, egg and butter. Add sifted dry ingredients alternately with buttermilk; beat for 4 minutes. Add nuts. Pour into 9x5x3 inch loaf pan. Bake at 350° for 1 hour. Makes 15 to 20 servings.

CHEESE YEAST BREAD

Mrs. James G. Higginson

2 c. scalded milk	3 c. shredded cheese
4 Tbsp. to 1/4 c. sugar	2 tsp. salt
2 Tbsp. butter	1 pkg. yeast
5 1/2 c. sifted flour	

Scald milk; add 2 cups cheese, sugar, salt and butter. Cool until lukewarm; add yeast. Let stand 3 minutes. Mix in all but 1/2 cup flour and remaining cheese. Mix on pastry cloth until dough is smooth. Put into greased bowl; cover with waxed paper and damp cloth. Let rise twice its normal size. Put into 2 loaf tins; let rise again. Bake at 375° for 45 minutes.

DOUGHNUT BALLS

Mrs. Frank J. Pulli

1/3 c. sugar	1/2 c. milk
1 egg	2 Tbsp. melted shortening
1 1/2 c. sifted flour	1/2 tsp. salt
2 tsp. baking powder	1/2 tsp. nutmeg
1/2 tsp. cinnamon	

er. Add to dry in-
r; beat 2 minutes.
o 1 1/4 hours at
from oven. Makes 20

Mrs. Sam W. Hoynes

sp. butter, melted
d flour
baking powder
ermilk

dd sifted dry ingredi-
minutes. Add nuts.
° for 1 hour. Makes

l. James G. Higginson

added cheese
lt
east

salt and butter. Cool
utes. Mix in all but
pastry cloth until
over with waxed paper
size. Put into 2 loaf
inutes.

Mrs. Frank J. Pulli

ilk
melted shortening
salt
nutmeg

Blend all ingredients; drop from teaspoon into 365° fat for
about 4 minutes or until golden brown. Drain on paper towels.
Toss in bag with powdered sugar or granulated sugar, or serve
plain. Makes 2 to 3 dozen.

FRESH APPLE BREAD

Mrs. Larry Ashlock

4 c. flour	2 tsp. soda
4 eggs, beaten	1 tsp. salt
2 c. sugar	1 c. oil
4 Tbsp. sour cream	2 tsp. vanilla
2 c. chopped apples	1 c. chopped nuts

Sift flour with soda and salt. Combine eggs, sugar, oil,
sour cream and vanilla; beat well. Blend in flour mixture. Fold
in apples and nuts until blended. Pour into 2 greased or lined
loaf pans. Bake at 350° for 1 hour. Makes 2 loaves.

HUNGARIAN COFFEE CAKE

Mrs. John W. Wiss

1 1/4 c. flour	1/2 tsp. cinnamon
3/4 c. brown sugar	1/4 c. butter
1/2 c. sour milk	1/2 tsp. soda

Mix flour, sugar and cinnamon; cut in butter. Reserve 1/2
cup of mixture. Add sour milk and soda, dissolved in a little
hot water, to the remaining mixture. Pour into greased 8-inch
pan. Sprinkle reserved sugar mixture on top. Bake at 350° for
25 minutes.

HUSH PUPPIES

Penny McColm

2 c. corn meal	1 tsp. salt
1/2 c. water	2 tsp. baking powder
1 1/2 c. milk	1 medium onion, diced

Mix all ingredients. Add enough flour to thicken. Drop by
teaspoons into very hot oil. Fry to golden brown.

JEWISH COFFEE CAKE

Mrs. Richard A. Lenassi

1 c. shortening	1 c. milk
2 c. sugar	3 c. flour
4 eggs, separated	1/4 tsp. salt
3 tsp. baking powder	1 tsp. cinnamon
1 tsp. cocoa	

Cream shortening and 1 1/2 cups sugar; add beaten egg yolks. Add milk and dry ingredients alternately. Fold in stiffly beaten egg whites. Pour 1/3 of batter into a 10-inch tube pan. Combine remaining 1/2 cup sugar, cinnamon and cocoa; sprinkle 1/3 of mixture over batter. Repeat process until all is used. Bake at 375° for 1 hour. Makes 20 servings.

MINCEMEAT BREAD RING

Mrs. Nathan Reiter

1 3/4 c. sifted all-purpose flour	3 tsp. baking powder
2 eggs	1/2 tsp. salt
1/2 c. brown sugar	1/4 c. milk
1 c. prepared mincemeat	5 Tbsp. butter, melted

Sift flour with baking powder and salt. Beat eggs well; stir in milk, sugar, butter and mincemeat. Add flour mixture; stir until just blended. Put into greased 8-inch ring mold; bake at 350° for 1 hour. Cool on cake rack 10 minutes; remove from pan and cool thoroughly. Serve with orange butter made by blending 1/2 cup butter and 1/4 cup orange marmalade.

ORANGE-CHOCOLATE BREAD

Mrs. N. A. Voegela

1/2 c. margarine or shortening	1/2 c. sugar
1/2 tsp. vanilla	1/2 c. brown sugar
1/4 c. grated orange peel	2 eggs
1/2 c. chopped nuts	1 (6 oz.) pkg. chocolate pieces, finely chopped
1/2 tsp. salt	2 c. flour
1 c. milk	1 tsp. baking soda

Thoroughly cream shortening, sugars and vanilla. Add eggs 1 at a time, beating well after each addition. Stir in orange peel, chocolate pieces and nuts. Stir in sifted dry ingredients alternately with sour milk; mix just until smooth. Pour into 9 inch square pan lined with waxed paper. Bake at 350° for 50 minutes. Makes 12 to 16 servings.

. Richard A. Lenassi

salt
mon

; add beaten egg
ately. Fold in stiffly
a 10-inch tube pan.
n and cocoa; sprin-
cess until all is used.
s.

Mrs. Nathan Reiter

king powder
salt
ilk
utter, melted

Beat eggs well; stir
d flour mixture; stir
ring mold; bake at
utes; remove from
e butter made by
marmalade.

Mrs. N. A. Voegela

ugar
rown sugar

pkg. chocolate
, finely chopped
r
king soda

and vanilla. Add eggs
n. Stir in orange
fted dry ingredients
mooth. Pour into 9
ake at 350° for 50

SPANISH COFFEE CAKE

2 1/2 c. sifted flour
3/4 c. granulated sugar
1/2 tsp. salt
1/3 c. nuts
1 egg, beaten

2 tsp. baking powder
1 tsp. cinnamon
3/4 c. salad oil
1 tsp. soda
1 c. buttermilk

Combine flour, 1 teaspoon baking powder, sugar, cinnamon, salt and oil; mix thoroughly. Remove 1/2 cup of mixture and mix with nuts. Add soda and remaining baking powder with remaining flour mixture. Beat at medium speed with electric mixer for 2 minutes. Add remaining egg mixture; beat 2 minutes longer. Pour into 9-inch square glass baking dish. Sprinkle with flour-nut mixture. Bake at 350° for 30 minutes.

TREASURE LOAF

5 eggs, well beaten
1 1/2 c. sugar
1 tsp. salt
2 small bottles green
cherries
2 lb. pitted dates

Mrs. Howard W. Hill

1 1/2 c. flour
1 tsp. baking powder
1 tsp. vanilla
1 large bottle red cherries
Nuts

Combine eggs, flour, sugar, baking powder, salt and vanilla. Place alternate layers of batter, fruits and nuts in 2 foil-lined loaf pans. Bake at 300° for 1 hour or until done. If desired, dates may be stuffed with nuts. Makes 2 loaves.

CAKES COOKIES DESSERTS

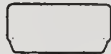












** NOTES **

HANDY CHART OF KITCHEN MATH

(Size of Pans and Baking Dishes)

Cooking need never become a crisis, when you use our handy charts. Need a 4 or 6-cup baking dish? Will your fancy mold be the right size for the recipe? See below for the answers.

COMMON KITCHEN PANS TO USE AS CASSEROLES WHEN THE RECIPE CALLS FOR:	
<div>A</div>  <div>B</div>  <div>C</div>  <div>D</div>  <div>E</div>  <div>F</div>  <div>G</div>  <div>H</div>  <div>I</div>  <div>J</div>  <div>K</div> 	<p>4-cup baking dish: 9-inch pie plate 8x1¼-inch layer cake pan—C 7 3/8 x 3 5/8 x 2¼-inch loaf pan—A</p> <p>6-cup baking dish: 8 or 9x1½-inch layer cake pan—C 10-inch pie plate 8½ x 3 5/8 x 2 5/8 inch loaf pan—A</p> <p>8-cup baking dish: 8x8x2-inch square pan—D 11x7x1½-inch baking pan 9x5x3-inch loaf pan—A</p> <p>10-cup baking dish: 9x9x2-inch square pan—D 11¼x7½x1¼-inch baking pan 15x10x1-inch jelly-roll pan</p> <p>12-cup baking dish and over: 13½x8½x2-inch glass baking pan 12 cups 13x9x2-inch metal baking pan 15 cups 14x10½x2½-inch roasting pan 19 cups</p>
TOTAL VOLUME OF VARIOUS SPECIAL BAKING PANS	
Tube Pans:	
7½x3-inch "Bundt" tube pan—K	6 cups
9x3½-inch fancy tube or "Bundt" pan J or K	9 cups
9x3½-inch angel cake pan—I	12 cups
10x3¾-inch "Bundt" or "Crownburst" pan—K	12 cups
9x3½-inch fancy tube mold—J	12 cups
10x4-inch fancy tube mold (Kugelhupf)—J	16 cups
10x4-inch angel cake pan—I	18 cups
Melon Mold:	
7x5½x4-inch mold—H	6 cups
Spring-Form Pans:	
8x3-inch pan—B	12 cups
9x3-inch pan—B	16 cups
Ring Molds:	
8½x2¼-inch mold—E	4½ cups
9¼x2¼-inch mold—E	8 cups
Charlotte Mold:	
6x4¼-inch mold—G	7½ cups
Brioche Pan:	
9½x3¾-inch pan—F	8 cups

V MATH **ishes)**

ts. Need a 4 or 6-cup baking
below for the answers.

AS CASSEROLES **ILLS FOR:**

n-C
h loaf pan-A

ke pan-C

oaf pan-A

)
1

)
pan
an

ing pan 12 cups
g pan 15 cups
g pan 19 cups

ECIAL BAKING PANS

n J or K 6 cups
9 cups
12 cups
irst" pan-K 12 cups
12 cups
hupf)-J 16 cups
18 cups

6 cups

12 cups
16 cups

4½ cups
8 cups

7½ cups

8 cups

CAKES, COOKIES, DESSERTS

AMBER RUM JELLY MOLD

1 env. unflavored gelatin
1/4 c. sugar
1/2 c. dark rum
Whole strawberries
1/2 c. cold water

2/3 c. boiling water
3 Tbsp. lemon juice
1 c. heavy cream, whipped to
soft peaks with 2 Tbsp.
sugar and 3/4 tsp. vanilla

Sprinkle gelatin over cold water in bowl; let soften. Add sugar and boiling water; stir to dissolve sugar. Stir in lemon juice and rum. Pour into 2-cup mold or 5 small dessert cups or pots. Chill until set. At serving time, unmold or serve in cups. Top with whipped cream and strawberries.

Note: This is a fragile jelly; choose a shallow mold rather than a deep dish one.

BAVARIAN WAFFLES

April Bennett

Frozen waffles
Strawberries in juice

Whipped cream

Toast waffles hot. Place on plate, add strawberries with juice and top with whip cream. Heavenly!

BUTTERMILK BROWNIES

Diane Locke

2 sticks oleo
4 Tbsp. cocoa

1 c. water
1/2 c. buttermilk

Put in saucepan and bring to boil. In separate bowl place:

2 c. sugar
2 c. flour
1 tsp. baking soda

2 eggs
1 tsp. vanilla

Add mixture from stove. Mix well with beater to blend (batter will be thin). Pour into greased jelly roll pan. Bake at 350° for 20 to 25 minutes. Cool.

Frosting:

1 stick oleo	6 Tbsp. buttermilk
4 Tbsp. cocoa	1 (1 lb.) box powdered sugar

Bring first 3 ingredients to boil. Add sugar. Can add chopped walnuts if desired. Cool. Frost.

CARAMEL-OATMEAL BROWNIES

Penny McColm

1/3 c. flour	1/3 c. melted butter
1/4 tsp. soda	2/3 c. sifted flour
1/8 tsp. salt	1/4 tsp. soda
1/2 c. packed brown sugar	1/4 tsp. salt
3 Tbsp. cocoa	1 unbeaten egg
1/4 c. butter	2 Tbsp. milk
3/4 c. sugar (gradually)	1 tsp. vanilla
1 c. quick-rolled oats	

Stir together 1/3 cup flour, 1/4 teaspoon soda, 1/8 teaspoon salt, 1/2 cup packed brown sugar and 1 cup rolled oats. Mix well. Stir 1/3 cup melted butter. Stir until crumbly. Press firmly into ungreased pan (8x8 inches). Bake in oven (350°) for 10 minutes. Then mix 2/3 cup sifted flour, 1/4 teaspoon soda, 1/4 teaspoon salt. Melt together 3 tablespoons cocoa, 1/4 cup butter and 3/4 cup sugar gradually. Blend in 1 unbeaten egg. Mix well - add dry ingredients. Mix well. Stir in 2 tablespoons milk and 1 teaspoon vanilla. Spread over partially baked butter-scotch base. Bake in moderate oven (350°) for 30 to 35 minutes. Cool and cut into squares.

CHEESE CAKE

Tina Douglas

Crust:

1 pkg. zwieback crackers	1/4 lb. melted butter
1 Tbsp. sugar	

Filling:

2 (8 oz.) pkg. cream cheese	3 eggs
1 c. sugar	1/2 tsp. vanilla

buttermilk
powdered sugar
gar. Can add

Penny McColm

ltd butter
ted flour
oda
alt
egg
milk
illa

on soda, 1/8 teaspoon
rolled oats. Mix
crumbly. Press
in oven (350°)
ur, 1/4 teaspoon
blespoons cocoa, 1/4
nd in 1 unbeaten egg.
Stir in 2 tablespoons
artially baked butter-
for 30 to 35 minutes.

Tina Douglas

ltd butter

vanilla

Topping:

1 Tbsp. sugar
1 pt. sour cream

1/2 tsp. vanilla

Grind up crackers, add sugar and melted butter. Press into a spring form pan, making sure you get the crust around the edges. Next mix all the filling ingredients well and pour into crust. Bake at 350° for 45 minutes. Next mix topping ingredients and pour over cake. Place in oven for 5 minutes at 450°.

CHEESE CAKES

Maureen Souza

2 (8 oz.) pkg. cream cheese
1/2 tsp. lemon juice
Pinch of salt
Cupcake papers

3 eggs
1/4 tsp. vanilla
3/4 c. sugar
Vanilla wafers

Beat eggs and add to softened cream cheese, mix till smooth. Add other ingredients except wafers. Beat until smooth and creamy. Put vanilla wafer in bottom of each baking cup. Pour in enough batter to cover wafer. Garnish with 1/2 of a maraschino cherry. Bake at 350° for about 15 minutes. Makes about 36 cakes.

CHOCOLATE DESSERT

Diane Locke

1/4 lb. butter, melted
1 (8 oz.) pkg. cream cheese
Cool Whip
2 1/2 c. milk

1 c. flour
1 c. powdered sugar
2 pkg. instant chocolate pudding
2 tsp. vanilla

Mix together: 1/4 pound butter, melted, 1 cup flour, 1/2 cup chopped nuts. Press into ungreased 9x13 inch pan. Bake at 350° for 20 to 25 minutes or until browned. Cool. Mix well 1 (8 ounce) package cream cheese, 1 cup powdered sugar, and add 1 cup Cool Whip. Spread over crust. Beat together 2 packages instant chocolate pudding, 2 1/2 cups milk and 2 teaspoons vanilla. Beat until thick and spread over cream cheese mixture. Top each serving with a dollop of Cool Whip.

CHOCOLATE MARBLE SQUARES CANDY

Lois Knipple

1 (3 oz.) pkg. cream cheese, softened	1/2 c. miniature marshmallows
2 c. sifted confectioners sugar	1 (6 oz.) pkg. semi-sweet chocolate pieces, melted
1/2 tsp. vanilla	Dash of salt

In bowl cream cheese until smooth. Blend in sugar, vanilla, chocolate pieces, melted and salt, gradually. Stir in marshmallows. Press into greased shallow pan.

CHOCOLATE MOUSSE CAKE

Norma Gaither

5 eggs, separated	1 1/2 bar semi-sweet German's chocolate
1 c. powdered sugar	1 tsp. vanilla
1 1/2 sticks margarine	2 boxes vanilla wafers
1/2 c. granulated sugar	

Cream margarine and powdered sugar, add egg yolks. In a double boiler melt chocolate bars, when the chocolate is cool, mix it in with the egg mixture. Whip egg whites until stiff, then slowly add 1/2 cup granulated sugar and 1 teaspoon of vanilla. Spoon into chocolate. Cover the bottom of a large casserole dish with the chocolate. In a small bowl of warm water dampen cookies, 1 at a time, and place over chocolate. Alternate a layer of chocolate. Allow to settle in the refrigerator 4 or 5 hours. It's better to make this dish the day before it is to be served.

Chocolate Mousse Cake Topping:

1 pkg. whipping cream	2 egg whites
1/2 c. sugar	1/4 c. water

Whip the cream until it forms peaks. In small saucepan boil water and sugar until syrupy. Whip egg whites until stiff, spoon the sugar mixture with the egg; blend with the cream.

CONGO BARS

Maureen Souza

2/3 c. vegetable oil	1 lb. brown sugar
3 eggs	2 2/3 c. flour
1 tsp. salt	2 tsp. baking powder
1 c. chopped nuts	1 (12 oz.) pkg. chocolate bits

JOY Lois Knipple
miniature marshmallows
) pkg. semi-sweet
late pieces, melted
salt

Blend in sugar, vanilla,
lly. Stir in marsh-

Norma Gaither
r semi-sweet
an's chocolate
anilla
vanilla wafers

, add egg yolks. In a
ie chocolate is cool,
whites until stiff, then
teaspoon of vanilla.
a large casserole
f warm water dampen
late. Alternate a
refrigerator 4 or 5
y before it is to be

ites
ater

In small saucepan
gg whites until stiff,
d with the cream.

Maureen Souza
own sugar
flour
aking powder
) pkg. chocolate bits

Add vegetable oil to brown sugar, mix well. Beat in eggs, 1
at a time, until mixture is smooth. Add flour, salt and baking
powder, stir well. Fold in nuts and chocolate bits. Bake on
greased cookie sheet (15x10 inches) for 25 minutes at 325°.

FRENCH CHOCOLATE TRUFFLES

6 sq. chocolate	1 c. sugar
1/2 c. butter	1 tsp. vanilla
1 Tbsp. brandy	

Melt 6 squares of baking chocolate in the top of a double
boiler. Add 1/2 cup of butter and stir until melted. Add a cup of
granulated sugar, a teaspoon of vanilla, and a tablespoon of
brandy, and stir until thoroughly blended. The sugar must melt
in completely. If the mixture gets too thick, add a little cream.
Remove the chocolate mixture from stove. Let cool slightly,
but while still warm scoop out into teaspoon and roll into small
balls. Roll each in cocoa, coconut, etc.

GRANNY'S FANTASY

2 env. unflavored gelatin	4 Cape Granny Smith apples,
3/4 c. cream of coconut	peeled, cored, shredded
2 Tbsp. lemon juice	1 c. heavy cream, whipped
1 c. orange juice, divided	

In small saucepan mix gelatin with 1/2 cup orange juice; let
stand 1 minute. Stir over low heat until gelatin dissolves. Re-
move from heat. In large bowl combine apples, cream of coco-
nut, remaining 1/2 cup orange juice and lemon juice. Stir in
gelatin mixture. Chill until mixture mounds slightly when dropped
from a spoon. Fold in whipped cream. Spoon into a 1 1/2 quart
serving dish. Chill until firm. Makes 8 to 10 servings.

LEMON-MOLASSES COOKIES

April Bennett

3 c. flour	1 tsp. ground ginger
3/4 tsp. baking soda	1/2 tsp. salt
1/2 c. shortening	1/2 c. sugar
1/2 c. dark molasses	1 egg
1 tsp. lemon extract	

Stir together flour, ginger, baking soda and salt; set aside. In large bowl cream shortening and sugar until fluffy. Add molasses, egg and extract; beat well. Stir in flour mixture until well blended. Wrap airtight. Chill overnight or at least 2 hours until firm enough to roll. Cut dough in thirds; roll out each third (keep remainder in refrigerator) on lightly floured pastry cloth or other surface about 1/8 inch thick. Cut shapes, using small holiday cookie cutters. With broad spatula transfer to lightly greased cookie sheet, keep cookies 1/4 inch apart. Repeat with remaining dough and shapes. For tree ornaments, make small hole near top of each cookie with wooden pick. Bake in preheated 375° oven for 6 to 7 minutes or until brown.

MARSHMALLOWS FOR S'MORES

2 env. (2 Tbsp.) unflavored gelatin	1 c. granulated sugar
1 egg white	1 c. light corn syrup
	Powdered sugar

Using small mix pitcher, soften gelatin in 1/2 cup cold water. In a 2-quart saucepan, combine sugar, corn syrup and 1/3 cup water. Cook to soft ball stage (240°), stirring only till sugar dissolves. Remove from heat; stir in gelatin to dissolve. Let cool 10 minutes. In large mixing bowl beat egg white to stiff peaks. Slowly add syrup, beating on high speed of electric mixer till candy stands in soft peaks. Generously sprinkle (Tupperware cold cut keeper) container with powdered sugar; spread candy over. Let stand overnight. Dust top of candy with more powdered sugar. Dip a pastry cutter or table knife in warm water and cut gently into squares. Redip knife if necessary to prevent sticking.

NEAPOLITAN CAKE

1 pkg. Pillsbury Plus fudge marble cake mix	3 eggs
1/4 c. chopped cherries	1 c. water
1/4 tsp. red food coloring	1/3 c. oil
	1/4 c. chocolate chips

Prepare cake mix using eggs, water and oil as directed in package recipe. Reserve 2 cups of yellow batter. Pour remaining yellow batter in prepared 10-inch tube pan. Combine 1 cup reserved yellow batter, cherries and red food coloring; spoon over yellow batter. Blend remaining yellow batter with

la and salt; set aside.
until fluffy. Add
ir in flour mixture un-
rnight or at least 2
in thirds; roll out
on lightly floured
thick. Cut shapes,
broad spatula transfer
es 1/4 inch apart.
For tree ornaments,
ith wooden pick. Bake
or until brown.

granulated sugar
t corn syrup
d sugar

n in 1/2 cup cold
gar, corn syrup and
0°), stirring only till
in gelatin to dissolve.
l beat egg white to
high speed of electric
erously sprinkle
th powdered sugar;
Dust top of candy with
r or table knife in
Redip knife if neces-

er
il
hocolate chips

and oil as directed in
batter. Pour re-
tube pan. Combine 1
red food coloring;
g yellow batter with

marble pouch and chocolate chips and 2 tablespoons water, spoon
over batter. Swirl batter in pan to marble. Bake at 350° for 35
to 45 minutes. Cool; if desired, dust with powdered sugar.

ORANGE-COCONUT BROWNIES

April Bennett

1/2 c. margarine	2 sq. (2 oz.) unsweetened
1 c. sugar	chocolate
2 Tbsp. frozen orange juice	2 eggs
concentrate	2/3 c. flour
1/4 tsp. salt	1/2 c. flaked coconut
1/4 tsp. baking soda	

In medium-sized heavy pan melt margarine and chocolate,
stirring constantly. Remove from heat. Stir in sugar. Beat in
eggs and concentrated juice. Stir in flour, salt and baking soda
just until blended. Stir in coconut. Turn into greased 8x8 inch
pan. Bake in preheated 350° oven 35 minutes or until pick in-
serted in center comes out clean. Cool in pan on rack. Cut in
2 inch squares.

PARTY CAKE

Donna Ayers

Use 1 box of yellow cake mix, prepare as directed on box,
use greased pan. Bake only 18 minutes. Cool.

Icing: Cook 1 box vanilla pudding (regular) and 1 cup milk,
cool. Cream 1 cup white granulated sugar and 1 cup Crisco for
15 minutes. Add cooled pudding (this can still be warm) and 1
teaspoon vanilla. Continue beating until icing stands in peaks.
Ice cake, then put 1 can pineapple pie filling on top. Sprinkle
1/2 cup nuts on top.

PENUCHE ICING (Maple Flavor)

2 c. brown sugar	1/2 c. milk
1/2 c. shortening	1/4 tsp. salt
1 tsp. vanilla	

Mix thoroughly 2 cups brown sugar (packed), 1/2 cup milk,
1/2 cup shortening and 1/4 teaspoon salt. Bring rapidly to full
boil, during entire mixture stirring constantly. Then boil
exactly 1 minute or to 220°. Remove from heat and beat until

lukewarm. Blend in 1 teaspoon vanilla. Continue beating until it begins to lose its gloss and is thick enough to spread. If frosting becomes too thick, add some cream, if not thick enough, add some powdered sugar. For 2 layer cake.

PISTACHIO NUT SWIRL CAKE

1 pkg. yellow cake mix	1 c. sour cream
4 eggs	1/2 c. oil
1/2 tsp. almond extract	1/2 c. sugar
1 tsp. cinnamon	1/2 c. chopped nuts
1 pkg. pistachio pudding	

Combine 1 package (2 layer size) yellow cake mix, 1 package Jell-O pistachio instant pudding, 4 eggs, 1 cup sour cream, 1/2 cup oil and 1/2 teaspoon almond extract in large mixer bowl; blend. Beat at medium speed of electric mixer for 2 minutes. Combine 1/2 cup sugar, 1 teaspoon cinnamon and 1/2 cup firmly chopped nuts. Pour 1/3 of the batter into greased and floured 10-inch tube pan; sprinkle with half of the sugar mixture. Repeat layers and top with remaining batter. Bake at 350° for 50 minutes.

POUND CAKE

Amy Keith

3/4 lb. oleo	6 eggs (2 at a time)
1 lb. confectioners sugar	3 c. flour
1 tsp. vanilla	1 tsp. lemon extract

Cream oleo. Add sugar and eggs (2 at a time, beating well after each addition), 3 cups flour, vanilla and lemon extract. Bake at 350° for 1 hour in tube pan.

PUMPKIN NUT COOKIES

Maureen Souza

1/2 c. shortening	1 c. pumpkin
1 c. sugar	2 c. sifted flour
2 eggs, beaten	4 tsp. baking powder
1 tsp. salt	2 1/2 tsp. cinnamon
1/2 tsp. nutmeg	1/4 tsp. ginger
1 c. raisins	1 c. chopped nuts

Cream shortening; add sugar gradually. Cream until light and fluffy, add eggs and pumpkin, mix well. Sift flour, baking

(1)

(1)

(1)

Continue beating until
 gh to spread. If
 m, if not thick enough,
 ke.

cream
 1
 sugar
 chopped nuts

w cake mix, 1 package
 cup sour cream, 1/2
 large mixer bowl;
 mixer for 2 minutes.
 on and 1/2 cup firmly
 greased and floured
 sugar mixture. Re-
 Bake at 350° for 50

Amy Keith

at a time)
 non extract

time, beating well
 lemon extract.

Maureen Souza

skin
 d flour
 king powder
 cinnamon
 ginger
 ped nuts

. Cream until light
 Sift flour, baking

powder, salt and spices together. Stir in dry ingredients until
 well blended. Add raisins and nuts. Drop by tablespoonfuls on
 greased cookie sheet. Bake in a 350° oven 15 minutes. May be
 frozen. Makes 3 or 4 dozen.

SWEDISH CINNAMON BARS

Pam Lemieux

1 c. margarine
 1 egg, separated
 1 tsp. vanilla

1 c. sugar*
 2 tsp. cinnamon
 2 c. flour

Cream margarine and sugar. Add egg yolk, vanilla, cinna-
 mon and flour. Mix with electric beater. Spread on cookie
 sheet. Beat egg white and spread over mixture. Sprinkle 1/2
 cup finely chopped nuts on top. Bake at 325° for 25 minutes.

*Can use 3/4 cup brown sugar.

SWEDISH FRUIT SQUARES

2 1/4 c. flour
 1/2 tsp. salt
 1/2 tsp. nutmeg
 1 c. sugar
 1 egg
 1 c. mixed candied fruits,
 chopped

1 tsp. baking soda
 1/2 tsp. cinnamon
 1/2 c. butter or margarine,
 softened
 1/4 c. orange juice
 1 c. raisins
 1/2 c. pecans, chopped

Stir together flour, soda, salt, cinnamon and nutmeg; set
 aside. In large bowl cream butter, sugar and egg until light.
 Stir in orange juice (mixture will look curdled). Stir in flour
 mixture. Add candied fruit, raisins and pecans; mix well.
 Spread dough in greased 15x10x1 inch jelly roll pan; flatten
 evenly with floured hands. Bake in preheated 400° oven for 10 to
 12 minutes or until golden brown and pick inserted comes out
 clean. While slightly warm cut in 1 1/2 inch squares. Cool in
 pan.

TOMATO SOUP CAKE

Dianne Baker

3/4 c. Crisco
 1 1/2 c. sugar
 1 c. tomato soup
 3/4 c. hot water
 3 c. flour
 1 1/2 tsp. nutmeg
 1527-80

1 tsp. baking soda
 3/4 tsp. salt
 3 tsp. baking powder
 1/2 tsp. cinnamon
 1 1/2 tsp. cloves
 1 1/2 c. raisins

In mixing bowl mix sugar and Crisco. Add tomato soup, water and baking soda. Add dry ingredients. Stir in raisins. Pour into greased cake pan and bake at 350° for 1 hour. Serve with whipped cream if desired.

TRUFFLE

Tina Douglas

Dice a 1 pound pound cake and place inside a glass (clear) serving bowl. Pour 1/4 cup of brandy over cake and let it saturate. Pour 1 can of your favorite fruit (without liquid) over cake. In a separate bowl mix 1 pint sour cream and 1 package vanilla instant pudding and pour over the fruit. Decorate with whipped cream or some of the fruit.

WACKY CAKE

Donna Ayers

3 c. flour	2 Tbsp. vinegar
2 c. sugar	2 c. cold water
1 tsp. salt	3/4 c. salad oil
1 1/2 tsp. soda	2 tsp. vanilla
6 tsp. cocoa	

Sift together first 5 ingredients. Mix vinegar and water together. Add to dry ingredients. Blend in oil and vanilla, pour into ungreased 13x9 inch cake pan. Bake at 350° for 40 to 50 minutes.

Add tomato soup,
ts. Stir in raisins.
° for 1 hour. Serve

Tina Douglas

side a glass (clear)
r cake and let it satu-
thout liquid) over
cream and 1 package
uit. Decorate with

Donna Ayers

vinegar
l water
lad oil
nilla

vinegar and water to-
oil and vanilla, pour
t 350° for 40 to 50

notes

notes

CANDY JELLY PRESERVES



TEMPERATURE TESTS FOR CANDY MAKING

There are two different methods of determining when candy has been cooked to the proper consistency. One is by using a candy thermometer in order to record degrees, the other is by using the cold water test. The chart below will prove useful in helping to follow candy recipes:

TYPE OF CANDY	DEGREES	COLD WATER
Fondant, Fudge	234 - 238°	Soft Ball
Divinity, Caramels	245 - 248°	Firm Ball
Taffy	265 - 270°	Hard Ball
Butterscotch	275 - 280°	Light Crack
Peanut Brittle	285 - 290°	Hard Crack
Caramelized Sugar	310 - 321°	Caramelized

In using the cold water test, use a fresh cupful of cold water for each test. When testing, remove the candy from the fire and pour about ½ teaspoon of candy into the cold water. Pick the candy up in the fingers and roll into a ball if possible.

In the **SOFT BALL TEST** the candy will roll into a soft ball which quickly loses its shape when removed from the water.

In the **FIRM BALL TEST** the candy will roll into a firm but not hard ball. It will flatten out a few minutes after being removed from water.

In the **HARD BALL TEST** the candy will roll into a hard ball which has lost almost all plasticity and will roll around on a plate on removal from the water.

In the **LIGHT CRACK TEST** the candy will form brittle threads which will soften on removal from the water.

In the **HARD CRACK TEST** the candy will form brittle threads in the water which will remain brittle after being removed from the water.

In **CARAMELIZING**, the sugar first melts then becomes a golden brown. It will form a hard brittle ball in cold water.

TS NG

When candy has been
a candy thermometer
cold water test. The
candy recipes:

OLD WATER

ft Ball
m Ball
rd Ball
ght Crack
rd Crack
ramelized

cold water for each
re and pour about 1/2
ndy up in the fingers

to a soft ball which
ter.

a firm but not hard
removed from water.

to a hard ball which
in a plate on removal

brittle threads which

brittle threads in the
ed from the water.

becomes a golden

CANDY, JELLY, PRESERVES

CANDY TREATS

Mrs. W. K. Sargent

1 pkg. butterscotch pieces
1 can chow mein noodles

1 can cocktail peanuts or
pecans

Melt butterscotch; add noodles and peanuts. Drop on waxed
paper; chill.

CARAMELS

Donna Sword

1/4 lb. butter
2 c. light corn syrup
2 c. sugar

1 (15 oz.) can sweetened
condensed milk
1 tsp. vanilla

Melt butter in heavy saucepan. Add corn syrup, sugar and
milk. Bring to a boil - stirring constantly. Continue boiling and
stirring for 20 minutes or until candy reaches 248°. Add vanilla
to mixture; pour mixture into 10x10 inch pan, well buttered.
(Best to let set overnight before cutting and wrapping.)

CHINESE NEW YEAR'S CANDY

Mrs. James E. McKenna

1 pkg. semi-sweet chocolate
pieces
1 small can salted peanuts

1 pkg. butterscotch or
caramel pieces
1 can Chinese noodles

Melt chocolate and butterscotch in top of double boiler. Add
peanuts and noodles; mix with fork. Spread in buttered pan or
plate. When cool cut in pieces. Store in refrigerator. Makes
20 to 25 pieces.

NEVER FAIL FUDGE

Mrs. Billy G. Miller

10 marshmallows
3/4 c. evaporated milk
1/2 c. nuts (optional)

1/4 lb. butter
2 c. sugar
1 1/2 c. chocolate pieces

Melt marshmallows with butter. Boil milk with sugar for 6
minutes. Pour over marshmallows and chocolate pieces; stir un-
til creamy and thick. Add nuts. Pour into buttered pan and cool.

NO-COOK DIVINITY

Donna Sword

1 pkg. Betty Crocker fluffy white frosting mix	1/2 c. boiling water
1 tsp. vanilla	1/3 c. light corn syrup
1 c. chopped nuts	1 (16 oz.) pkg. confectioners sugar

Combine frosting mix (dry), corn syrup, vanilla and boiling water in small mixer bowl. Beat on highest speed until stiff peaks form, about 5 minutes. Transfer to large mixer bowl; on low speed or by hand, gradually blend in sugar. Stir in nuts. Drop mixture by teaspoonfuls onto waxed paper. When outside of candy feels firm, turn over and allow to dry at least 12 hours. Store candy in airtight container. Makes 5 to 6 dozen. Freeze up to 2 months.

PEANUT BUTTER BONBONS

Jane Perry

1 1/2 boxes powdered sugar	2 sticks oleo
1 c. peanut butter	1 tsp. vanilla

Mix and roll into balls. Freeze. Melt 1 package semi-sweet chocolate chips (over water) with 1/2 block paraffin. Dip balls in chocolate mixture and store in tin or plastic containers. Makes 5 dozen.

QUICK CHOCOLATE FUDGE CANDY

Donna Sword

1 pkg. (8 sq.) semi-sweet chocolate squares	1 tsp. vanilla
2/3 c. condensed milk	1/4 tsp. salt

Melt chocolate in milk over low heat, stirring constantly. Remove from heat. Add vanilla and salt; blend well. Spread in a buttered 8x4 inch pan (loaf). Chill until firm, cut into squares. Makes 18.

RHUBARB JAM

Carol Dirsra

4 c. rhubarb, diced in 1/2 inch pieces	4 c. sugar
2 (3 oz.) pkg. strawberry jello	1 (20 oz.) can crushed pineapple (not drained)

Donna Sword

boiling water
light corn syrup
z.) pkg. confectioners

cup, vanilla and boiling
est speed until stiff
o large mixer bowl; on
sugar. Stir in nuts.
paper. When outside
o dry at least 12 hours.
5 to 6 dozen. Freeze

Jane Perry

s oleo
vanilla
alt 1 package semi-
/2 block paraffin.
n tin or plastic con-

Donna Sword

vanilla
salt
stirring constantly.
blend well. Spread in
firm, cut into squares.

Carol Dirsa

gar
.) can crushed
pple (not drained)

Mix rhubarb, sugar and pineapple. Boil 20 minutes. Add jello and stir until dissolved. Cool in jars and store in refrigerator.

RUM BALLS

1/2 lb. vanilla wafers	2 Tbsp. cocoa
1 c. powdered sugar	1/2 c. light corn syrup
1/2 c. rum	1/2 c. finely chopped pecans

Roll out 1/2 pound of vanilla wafers until they become fine crumbs. Mix with cup of confectioners sugar and 2 tablespoons of cocoa. Add 1/2 cup light corn syrup and 1/2 cup of rum. If desired, add 1/2 cup of very finely chopped pecans. Stir until the mixture is well blended and stiff. Coat your hands with confectioners sugar and form the mixture into small balls. Coating your hands helps. Let stand for 1 hour, then roll in additional sugar and stick a pecan half on top. Store in tight container. Make at least 3 days before serving.

** NOTES **

DEVELOPACES
& MISCELLANEOUS



** NOTES **

FOOD QUANTITIES FOR SERVING 25, 50 and 100 PERSONS AT PICNIC

Do you have trouble deciding how much of various foods to take to a picnic? Here are some suggested figures on 25, 50 and 100 servings, taken from "Planning Food For Institutions," a USDA handbook.

FOOD	25 SERVINGS	50 SERVINGS	100 SERVINGS
Sandwiches:			
Bread	50 slices or 3 1-lb. loaves	100 slices or 6 1-lb. loaves	200 slices or 12 1-lb. loaves
Butter	½ pound	¾ to 1 pound	1½ pounds
Mayonnaise	1 cup	2 to 3 cups	4 to 6 cups
Mixed Filling (meat, eggs, fish)	1½ quarts	2½ to 3 quarts	5 to 6 quarts
Mixed Filling (sweet-fruit)	1 quart	1¾ to 2 quarts	2½ to 4 quarts
Lettuce	1½ heads	2½ to 3 heads	5 to 6 heads
Meat, Poultry or Fish:			
Wieners (beef)	6½ pounds	13 pounds	25 pounds
Hamburger	9 pounds	18 pounds	35 pounds
Turkey or chicken	13 pounds	25 to 35 pounds	50 to 75 pounds
Fish, large whole (round)	13 pounds	25 pounds	50 pounds
Fish, fillets or steaks	7½ pounds	15 pounds	30 pounds
Salads, Casseroles:			
Potato Salad	4¾ quarts	2¾ gallons	4½ gallons
Scalloped Potatoes	4½ quarts or 1 12x20" pan	8½ quarts	17 quarts
Spaghetti	1¼ gallons	2½ gallons	5 gallons
Baked Beans	¾ gallon	1¼ gallons	2½ gallons
Jello Salad	¾ gallon	1¼ gallons	2½ gallons
Ice Cream:			
Brick	3¾ quarts	6½ quarts	12½ quarts
Bulk	2¾ quarts	4½ quarts or 1¼ gallons	9 quarts or 2½ gallons
Beverages:			
Coffee	½ pound and 1½ gal. water	1 pound and 3 gal. water	2 pounds and 6 gal. water
Tea	1/12 pound and 1½ gal. water	1/6 pound and 3 gal. water	1/3 pound and 6 gal. water
Lemonade	10 to 15 lemons, 1½ gal. water	20 to 30 lemons, 3 gal. water	40 to 60 lemons, 6 gal. water
Desserts:			
Watermelon	37½ pounds	75 pounds	150 pounds
Cake	1 10x12" sheet cake 1½ 10" layer cakes	1 12x20" sheet cake 3 10" layer cakes	2 12x20" sheet cakes 6 10" layer cakes
Whipping Cream	¾ pint	1½ to 2 pints	3 pints

IONS AT PICNIC

...e to a picnic? Here are some
...ing Food For Institutions."

	100
SS	SERVINGS
r	200 slices or
as	12 1-lb. loaves
id	1½ pounds
	4 to 6 cups
irts	5 to 6 quarts
irts	2½ to 4 quarts
ds	5 to 6 heads
	25 pounds
	35 pounds
ounds	50 to 75 pounds
	50 pounds
	30 pounds
	4½ gallons
	17 quarts
	5 gallons
	2½ gallons
	2½ gallons
r	12½ quarts
	9 quarts or
	2½ gallons
d	2 pounds and
	6 gal. water
ind	1/3 pound and
	6 gal. water
nons,	40 to 60 lemons,
	6 gal. water
	150 pounds
reet	2 12x20" sheet
	cakes
	6 10" layer
	cakes
ts	3 pints

BEVERAGES AND MISCELLANEOUS

BLACK RUSSIAN

Bev Dean

Use equal parts of vodka and Kahlua. Pour vodka over ice; add Kahlua; stir lightly. Kahlua makes a great after dinner drink.

BLOODY MARY

Barry Bennett

1 oz. vodka
Tomato juice (enough to fill
glass almost to top)
Salt and pepper to taste

Worcestershire sauce
Fresh lime or bottled
Tabasco sauce (optional)
Celery stalk (optional)

Pour vodka over ice; add tomato juice, salt, pepper, celery stalk, Worcestershire sauce, Tabasco sauce by request. Squeeze a few drops of fresh lime into drink. Stir lightly to blend. Garnish with slice of lime and/or celery stalk.

Gin Mary: Just substitute gin for vodka.

BUTTERMILK FRUIT FRAPPE

Tina Douglas

1/4 c. buttermilk
1 tsp. honey
Pinch of nutmeg

1/4 c. fruit nectar (apricot,
peach, pear)
1 ice cube

Place all ingredients in blender or food processor container. Cover and process until ice is crushed and drink is slightly frothy. Serve at once. Makes 1 serving.

CANTALOUPE MOUSSE

April Bennett

1 medium cantaloupe
1 env. unflavored gelatin
1 Tbsp. grated orange peel
Mint sprigs
1/4 c. water

1/4 c. sugar
1/4 tsp. salt
1/4 c. orange juice
1 c. sour cream

Peel and quarter cantaloupe. Discard seeds. Cut 1/4 into narrow wedges. Wrap and refrigerate for garnish. Whirl remaining cantaloupe in electric blender until smooth. Sprinkle

1527-80

41

gelatin over water, stir over low heat until dissolved. Combine gelatin, sugar, salt, orange peel and juice with pureed cantaloupe. Blend in sour cream with wire whisk. Chill until mixture begins to thicken. Pour into 4 to 6 stemmed dessert dishes. Chill until set. Garnish with cantaloupe wedges and mint sprigs. Makes 4 to 6 servings.

CANTALOUPE-RUM FRAPPES

Jean Scoullar

4 ripe cantaloupe	Juice of a lemon
2 c. peach ice cream	4 strawberries
1 c. dark rum	4 mint sprigs

Cut thin slice of outer peel from each melon, perpendicular to the end axis so that melon stands upright. Cut slice off top, 1 inch deep and parallel to bottom slice. Scoop out fruit and discard pith and seeds. Cut rim of cantaloupe into an attractive saw-toothed pattern and refrigerate until ready to fill. In blender combine reserved fruit, ice cream, rum and lemon juice and whirl until slushy. Pour into cantaloupe shells and garnish with strawberry and mint sprigs. Makes 4 servings.

CREAMY ICED COFFEE DRINK

Connie Fortier

2 c. cold strong coffee	6 Tbsp. sugar
2 c. cold milk	Vanilla ice cream
1 pt. vanilla ice cream, softened	

Place all ingredients except extra vanilla ice cream in blender container; cover. Blend until smooth and frothy. Serve immediately in tall chilled glasses topped with a scoop of vanilla ice cream. Yield is approximately 6 cups.

DOUBLE LIME PUNCH

Ann Glazier

1/2 pt. lime sherbet (soft)	2 c. water
2 (7 oz.) bottles ginger ale, chilled	1 (6 oz.) can frozen limeade concentrate, thawed

In punch bowl stir together all ingredients. Serve in punch cups.

l dissolved. Combine
with pureed canta-
sk. Chill until mix-
emmed dessert
oupe wedges and

Jean Scoullar

a lemon
erries
prigs

melon, perpendicular
t. Cut slice off top,
scoop out fruit and
oupe into an attractive
ready to fill. In
1, rum and lemon
ataloupe shells and
Makes 4 servings.

Connie Fortier

sugar
ice cream

illa ice cream in
ooth and frothy. Serve
with a scoop of vanilla

Ann Glazier

er
can frozen limeade
ntrate, thawed

ents. Serve in punch

DRY MARTINI

1 drop dry vermouth
2 oz. gin or vodka

1 green olive, pearl onion or
twist of lemon

Splash ice with vermouth in mixing glass; add gin or vodka;
stir very well. Strain into cocktail glass. Decorate with olive,
onion or twist of lemon by request. Best served very, very
cold. Increase the amount of vermouth for a not-so-dry drink.

FROZEN DAIQUIRI

Donna Sword

Fifth of white rum
1 small can frozen
concentrate pineapple
juice

6 c. water
2 small cans frozen concentrate
limeade

Syrup:

1 c. sugar

1/2 c. water

Boil 3 minutes. Mix ingredients and syrup. Freeze.
Cheers!

GLUB WEIN (Pronounced Glue Vine)

Donna Sword

2 bottles dry red wine
1 stick cinnamon
1 lemon ring

1/2 wine bottle water
Sugar to taste
6 to 8 cloves

Bring to a rapid boil, more water may be added if desired.
Makes 15 to 20 cups.

HARVEY WALLBANGER

Linda Thomas

1 oz. vodka
4 oz. orange juice

1/2 oz. Galliano liqueur

Pour vodka over ice; add juice; stir thoroughly. Splash
Galliano lightly over drink.

INSTANT RUSSIAN TEA

Donna Sword

1 c. instant tea	2 c. Tang
2 tsp. powdered cloves	2 tsp. cinnamon
1 pkg. lemonade mix	2 1/2 c. sugar

Use 2 teaspoons to 1 cup hot water.

KIR

Glass of white wine	1 tsp. cassis
---------------------	---------------

Add cassis to glass of white wine. Stir lightly. It's light, slightly sweet and may be served either on the rocks or straight up. For a sweeter drink, add more cassis.

MANHATTAN

1 pt. sweet vermouth	1 maraschino cherry or twist
2 parts blended rye whiskey	of lemon

Pour vermouth and whiskey over ice in mixing glass; stir well; strain into cocktail glass. Decorate with cherry or twist of lemon, by request. A very powerful drink.

MIMOSA

1 part orange juice	3 parts champagne
---------------------	-------------------

Pour juice over ice; add champagne; stir lightly. This is a great drink to prepare by the pitcherful whenever friends gather.

NEGRONI

1/2 oz. Campari bitters	2 oz. sweet or Italian vermouth
Splash of gin or vodka	

Pour Campari bitters over ice; add vermouth and gin or vodka; stir thoroughly to blend.

Donna Sword

ing
cinnamon
sugar

assis

ir lightly. It's light,
n the rocks or straight
s.

chino cherry or twist
ion

n mixing glass; stir
with cherry or twist
ink.

ampagne

tir lightly. This is a
enever friends gather.

et or Italian vermouth

rmouth and gin or

OLD-FASHIONED

Pinch of sugar
3 drops Angostura bitters
Splash of water

2 oz. blended rye whiskey
Slice of orange or maraschino
cherry

In an old-fashioned glass, combine sugar, bitters and water; add ice; pour whiskey over ingredients in glass. Decorate with slice of orange or maraschino cherry, by request.

PINEAPPLE NOG

April Bennett

1 (8 oz.) can crushed
pineapple in juice
1/2 (8 3/4 oz.) can coconut
cream

4 eggs
1 c. skim milk
1/8 tsp. ground nutmeg

Tropical in taste, a refreshing way to start the day. Combine pineapple, eggs, coconut cream, milk and nutmeg in container of electric blender. Cover; whirl until smooth. Pour into glasses; sprinkle each with additional nutmeg.

PINK FRUIT FREEZE

Maureen Souza

1 qt. strawberry ice
cream, softened
2 (1 lb. 1 oz.) cans fruit
cocktail, drained

1 (8 oz.) pkg. cream cheese
1/2 c. Miracle Whip
1/2 c. chopped nuts

Combine soft ice cream, cream cheese and Miracle Whip, mixing well. Fold in fruit and nuts. Pour into a 9-inch square pan, freeze until firm. Place in refrigerator 15 minutes. Before serving, cut into squares.

PUNCH

Pat Sawyer

3 cans frozen orange juice
3 cans frozen lemon juice
1 small can pineapple juice
5 1/2 qt. water

1 cranberry cocktail
1 c. water
1 c. sugar

Combine 1 cup water and 1 cup sugar and cranberry cocktail to make a syrup. Add rest of ingredients to 5 1/2 quarts water. Stir and chill.

1527-80

45

SOUTHERN MINT JULEP

Jane Perry

4 sprigs fresh mint
1 tsp. sugar

1 1/2 jiggers bourbon whiskey

Crush mint leaves and sugar in 12 ounce glass. Fill with cracked ice and add whiskey. Stir until glass frosts. Decorate with sprig of mint.

WASSAIL

Donna Sword

4 c. pineapple juice
1 1/2 c. apricot nectar
4 c. apple juice
1 c. orange juice

6 inches stick cinnamon
1 tsp. whole cloves
1/4 tsp. whole cardamon
seeds, crushed

Combine all ingredients in large pan. Heat to boiling, reduce and simmer (15 minutes to 20 minutes). Remove and strain. Garnish with thin orange slices. Makes 9 cups.

WATERMELON FONDUE

Cathey Bubanas

1 c. evaporated milk
1/4 c. butter or margarine
Watermelon balls or cubes

2 c. semi-sweet chocolate
pieces
1 Tbsp. vanilla

Combine evaporated milk, chocolate pieces and butter in top of double boiler. Stir and cook until chocolate is melted. Stir in vanilla. Place in fondue pot. Dip melon balls in chocolate sauce. Makes 6 to 8 servings.

APPLESAUCE

Judy Andrade

Peel and core apples. Put in large pot. Add water until apples are halfway covered. Bring to a boil. Add sugar to taste. Remove from heat. Add vanilla, butter and cinnamon or nutmeg.

CRAB DIP

Maureen Souza

6 hard boiled eggs
3 celery hearts, chopped
1 tsp. lemon juice

3 green onions with tops
1 pt. mayonnaise
1 (6 or 7 oz.) can crabmeat

Jane Perry

ingers bourbon whiskey

ice glass. Fill with
ass frosts. Decorate

Donna Sword

stick cinnamon
hole cloves
whole cardamon
, crushed

Heat to boiling, re-
s). Remove and
Makes 9 cups.

Cathey Bubanas

ai-sweet chocolate
; vanilla

pieces and butter in top
te is melted. Stir
balls in chocolate

Judy Andrade

st. Add water until
oil. Add sugar to taste.
d cinnamon or nutmeg.

Maureen Souza

onions with tops
yonnaise
' oz.) can crabmeat

Mash eggs with potato masher. Add chopped onions and
celery. Mix in crabmeat. Add mayonnaise and mix well.
Best to make ahead. Let flavors blend.

FROZEN POPS

Lois Knipple

1 (3 oz.) pkg. Jell-O (any
flavor)
1 c. sugar

1 env. Kool-Aid (any flavor)
2 c. boiling water
2 c. cold water

Dissolve gelatin and instant drink, sugar in boiling water;
add cold water. Pour into small paper cups. Insert wooden
sticks and freeze for 3 hours or more.

HOT SAUCE

Janice Setzer

1 can tomatoes
1 white onion
4 jalapeno peppers
Garlic (1 pod)

3/4 tsp. seasoned salt
3/4 tsp. garlic salt
2 tsp. garlic wine vinegar

Chop onion, pepper and garlic. Blend; drain juice from to-
matoes, then put in blender. Put last 3 ingredients in blender
with other mixture, plus a pinch of salt.

PEANUT-BUTTER DIP

1 1/4 c. peanut butter
1/4 c. lemon juice
2 medium cloves garlic,
crushed
1/4 tsp. salt

3/4 c. chicken broth
3 Tbsp. soy sauce
1/2 tsp. sugar
1/4 tsp. hot pepper sauce

Combine all ingredients in small saucepan. Stir over low
heat until well blended and smooth. Serve hot with pork or warm
as a raw vegetable dip. May thicken on standing; reheat over
simmering water. Makes 2 cups.

RADISH & CREAM CHEESE SPREAD

1 (8 oz.) pkg. cream cheese
1/2 tsp. celery salt
1/2 tsp. Worcestershire sauce
1/4 c. chopped green onions
1527-80

1/4 c. butter or margarine
Dash of paprika
1 c. finely chopped radishes

Mix cheese, butter, celery salt, paprika, Worcestershire sauce and onions. Chill several hours to blend flavors. Spread on Ry-Krisp, the whole grain rye snack cracker.

WHOLE EGG MAYONNAISE
(For Food Processor)

1 egg	1 tsp. lemon juice
1/4 tsp. salt	1 tsp. prepared mustard or 1/2
1 c. olive or vegetable oil	tsp. dry mustard

With steel knife or plastic blade in processor, place egg, lemon juice, mustard, salt and 1/4 cup oil in container. Process 4 to 5 seconds. With motor running, add remaining oil slowly in a thin stream through food tube. Mixture will thicken quickly. Stop to taste for additional seasoning. Store in refrigerator. Makes 1 1/4 cups.

** NOTES **

ika, Worcestershire
blend flavors. Spread
acker.

mon juice
prepared mustard or 1/2
ry mustard

rocessor, place egg,
in container. Process
remaining oil slowly
e will thicken quickly.
re in refrigerator.

notes

notes

INDEX OF RECIPES

APPETIZERS, PICKLES, RELISHES

Ginger-Raisin-Stuffed Celery
Nachos
Stuffed Eggs
Vinha D'Alhoes ----- 3

SOUPS, SALADS, VEGETABLES

Caraway-Carrot Slaw
Clam Chowder
Lemon Yogurt Ginger
Dressing ----- 5

Mexican (Taco) Salad
Mock Lobster Salad
Monterey Bean Salad
Potato Salad ----- 6

Sinful Salad
Spicy Cabbage Salad
Summer Salad ----- 7

Tomato Soup Dressing
She Crab Soup
Broccoli Soup ----- 8

Blueberry Soup
Stuffed Green Peppers----- 9

MAIN DISHES

Chicken 'N Nut Lunch
Crunchy Toastwich
Garden Patch Sandwich ----- 11

Ham & Fruit Lunch
Tuna Delight Sandwiches
Waffled American Sandwich
Beer Batter Fried Shrimp ----- 12

Creole Flounder
Salmon Patties
Seafood Fondue ----- 13

Seafood Newburg
Shrimp Creole
Cheese & Potato Casserole ----- 14

Chicken-Broccoli Casserole
Chicken Ratatouille
Chili ----- 15

Country Supper
Delicious Squash Casserole
Easy Hamburger Stew ----- 16

Flour Tortillas
Fried Rice
Leftover Chicken Casserole ----- 17

Magic Meat Loaf
S. O. S.
Stuffed Sea Clams ----- 18

Sweet & Sour Chicken
Swiss Steak
Texas Hash Casserole----- 19

Veal Parmigiana ----- 20

BREAD, ROLLS, PASTRY

All-Bran Refrigerator Rolls
Apple-Orange Tea Bread
Apricot-Nut Bread ----- 21

Butterscotch-Walnut Bread
Cheese Yeast Bread
Doughnut Balls ----- 22

Fresh Apple Bread
Hungarian Coffee Cake
Hush Puppies ----- 23

Jewish Coffee Cake
Mincemeat Bread Ring
Orange-Chocolate Bread ----- 24

Spanish Coffee Cake
Treasure Loaf----- 25

CAKES, COOKIES, DESSERTS

Amber Rum Jelly Mold
Bavarian Waffles
Buttermilk Brownies ----- 27

Caramel-Oatmeal Brownies
Cheese Cake ----- 28

Cheese Cakes
Chocolate Dessert ----- 29

Chocolate Marble Squares Candy
Chocolate Mousse Cake
Congo Bars----- 30

French Chocolate Truffles	
Granny's Fantasy	
Lemon-Molasses Cookies -----	31
Marshmallows For S'Mores	
Neapolitan Cake -----	32
Orange-Coconut Brownies	
Party Cake	
Penuche Icing -----	33
Pistachio Nut Swirl Cake	
Pound Cake	
Pumpkin Nut Cookies -----	34
Swedish Cinnamon Bars	
Swedish Fruit Squares	
Tomato Soup Cake -----	35
Truffle	
Wacky Cake -----	36

Old-Fashioned	
Pineapple Nog	
Pink Fruit Freeze	
Punch -----	45
Southern Mint Julep	
Wassail	
Watermelon Fondue	
Applesauce	
Crab Dip -----	46
Frozen Pops	
Hot Sauce	
Peanut-Butter Dip	
Radish & Cream Cheese	
Spread -----	47
Whole Egg Mayonnaise -----	48

CANDY, JELLY, PRESERVES

Candy Treats	
Caramels	
Chinese New Year's Candy	
Never Fail Fudge -----	37
No-Cook Divinity	
Peanut Butter Bonbons	
Quick Chocolate Fudge Candy	
Rhubarb Jam -----	38
Rum Balls -----	39

BEVERAGES AND MISCELLANEOUS

Black Russian	
Bloody Mary	
Buttermilk Fruit Frappe	
Cantaloupe Mousse-----	41
Cantaloupe-Rum Frappes	
Creamy Iced Coffee Drink	
Double Lime Punch -----	42
Dry Martini	
Frozen Daiquiri	
Glub Wein	
Harvey Wallbanger-----	43
Instant Russian Tea	
Kir	
Manhattan	
Mimosa	
Negroni -----	44

We Can Create a Cookbook For You!

ch Chocolate Truffles	31
ly's Fantasy	31
n-Molasses Cookies	31
Smallows For 3' Mores	32
litan Cake	32
re-Coconut Brownies	33
he Iceing	33
chio Nut Swirl Cake	34
l Cake	34
kin Nut Cookies	34
sh Cinnamon Bars	35
sh Fruit Squares	35
to Soup Cake	35
le	36
y Cake	36

NDY, JELLY, PRESERVES

' Treats	37
nels	37
se New Year's Candy	37
: Fail Fudge	37
ook Divinity	38
it Butter Bonbons	38
Chocolate Fudge Candy	38
urb Jam	38
Balls	39

RAGES AND MISCELLANEOUS

Russian	41
y Mary	41
rmilk Fruit Frappe	41
loupe Mousse	41
loupe-Rum Frappes	42
ny Iced Coffee Drink	42
e Lime Punch	42
artini	43
an Daiquiri	43
Wein	43
y Wallbanger	43
it Russian Tea	44
attan	44
'sa	44
oni	44

Old-Fashioned	45
Pineapple Nog	45
pink Fruit Freeze	45
Punch	45
Southern Mint Julep	46
Wassail	46
Watermelon Fondue	46
Applesauce	46
Crab Dip	46
Frozen Pops	47
Hot Sauce	47
Peanut-Butter Dip	47
Radish & Cream Cheese	47
Spread	47
Whole Egg Mayonnaise	48

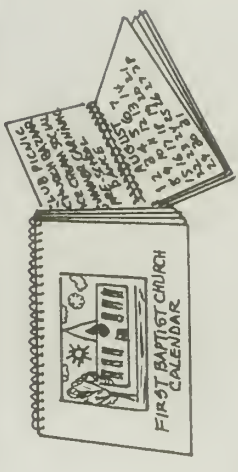


All you have to do is furnish recipes and we provide FREE recipe forms to help you. Your book is completely yours because your organization's name and town are printed on the front cover. The name of every person who submits a recipe is printed right with their recipes.

You figure the exact cost of your books from our Price Chart. Costs are figured on the number of recipes you want printed and the number of books you want to order.

We Can Also Create a Calendar Just For You!

The "Annual" Fund Raiser



Let us help you raise money the easy way while keeping your members, friends, neighbors and the community informed!

Imagine... a beautiful calendar about your organization, members and friends! Birthdays, anniversaries and dates of activities and special functions easily organized and always handy!

You may start your calendar with any month you like and it will be a constant reminder helping increase attendance and interest at your functions. Be "Up To Date" with an activity calendar for your organization!

- * 400 FREE listings of activities
- * Optional Advertising
- * 60 Day Free Financing. No Prepayments.

COOKBOOK PUBLISHERS, INC.

13550 West 108th St., P.O. Box 12918, Lenexa, Kansas 66212

Gentlemen: Please send complete free information on compiling a personalized ☐ COOKBOOK ☐ CALENDAR for my organization. The name of my organization is:

(If church organization include name and denomination of church)

Please send information to:

NAME:

ADDRESS:

CITY:

STATE:

ZIP:

I understand that sending for this information does not obligate me in any way.

You may order as many copies of our Cookbook as you wish for the regular price, plus 75 cents postage and packing per book ordered. Mail to:

**762nd Radar Squadron Wives' Club
N. Truro Air Force Station
N. Truro, Ma. 02652**

Please mail _____ copies of your Cookbook @ _____ each, plus 75 cents postage and packing per book order.

Mail books to:

Name _____

Address _____

City, State, Zip _____

You may order as many copies of our Cookbook as you wish for the regular price, plus 75 cents postage and packing per book ordered. Mail to:

**762nd Radar Squadron Wives' Club
N. Truro Air Force Station
N. Truro, Ma. 02652**

Please mail _____ copies of your Cookbook @ _____ each, plus 75 cents postage and packing per book order.

Mail books to:

Name _____

Address _____

City, State, Zip _____

This Cookbook is a perfect gift for Holidays, Weddings, Anniversaries and Birthdays.

To order extra copies as gifts for your friends, please use the above Order Forms.

* * * * *

Cookbook Publishers, Inc. has published millions of personalized cookbooks for every kind of organization from every state in the union. We are pleased to have the privilege of publishing this fine cookbook.

Would you like a personalized cookbook for your own favorite organization? Just fill in the coupon on the reverse side or write to:

**COOKBOOK PUBLISHERS, INC.
13550 W. 108th St.
P.O. Box 12918
Lenexa, Kansas 66212**

